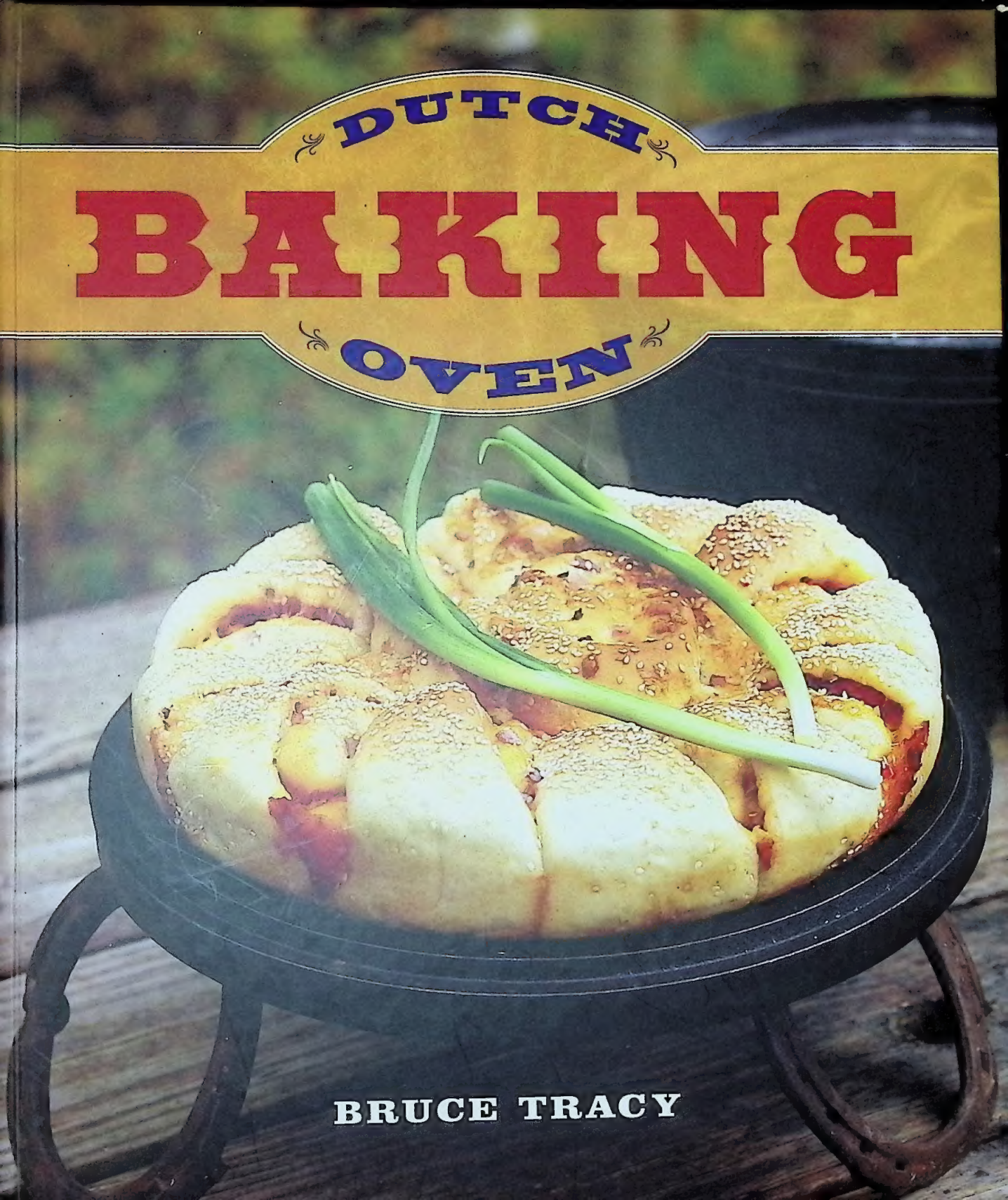
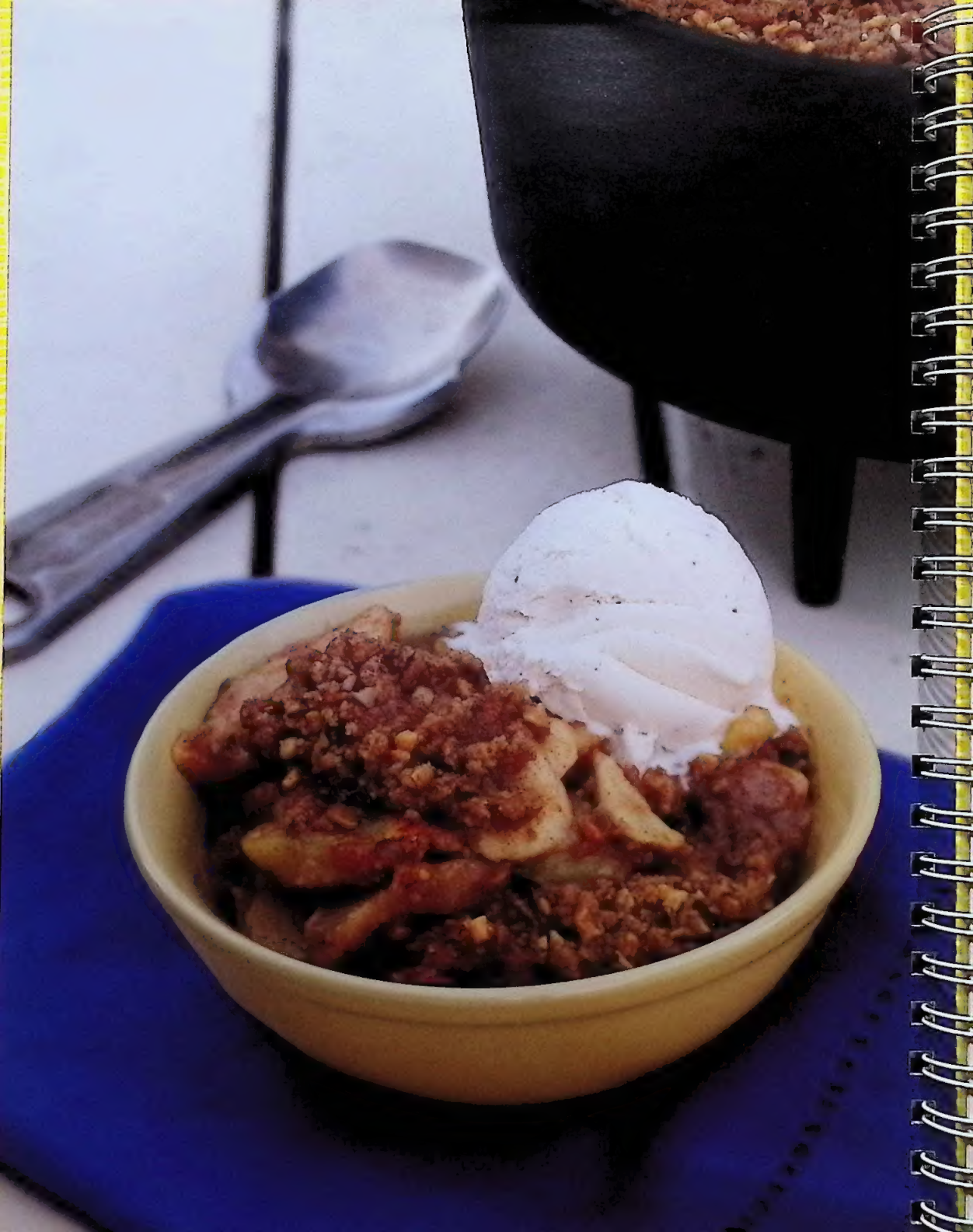
DUTCH BAKING OVEN



BRUCE TRACY

DUTCH BAKING OVEN



DUTCH BAKING OVEN

BRUCE TRACY
PHOTOGRAPHS BY ZAC WILLIAMS

GIBBS SMITH
TO ENRICH AND INSPIRE HUMANKIND

To my Grandmother Benedict; who taught me to can fruit, bake cookies, and fry eggs in her tiny kitchen.

To my wife Vickie; without her guidance this book would not have been written.

And to the Dutch oven cooks who have mentored me over the years; Colleen Sloan, Ruth Kendrick, and many others too numerous to fit in this space.

First Edition
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Introduction

The recipes included in this cookbook come from ideas gleaned from 20 years of Dutch oven cooking in my own backyard and on the competition circuit.

All of the recipes are for baked goods, some for dessert items and some for breads. There are recipes for every level of Dutch oven expertise: novice cooks who just bought a new Dutch oven and can't wait to try it out; the occasional cooks who use an oven on campouts, hunting trips, and special backyard events; and the expert cooks who are bitten by the cast iron bug and maybe even compete in Dutch oven cook-offs.

If you are new to Dutch oven cooking or if you are a well-seasoned expert, here are some tips that you will find helpful when baking the recipes in this book or any other recipes you might want to try.

Temperature Control Tips

Throughout the book I refer to charcoal briquettes as coals. I use Kingsford charcoal exclusively because it burns the same way, every time. Consistent temperature is crucial, especially when baking.

Most of the recipes in this book are written for a 12-inch Dutch oven. Sometimes I use a 10-inch oven if I want a smaller version or the recipe doesn't fit well in the larger oven. You can use even bigger ovens if you wish. A 12-inch holds about 1 1/2 times the volume of a 10-inch and a 14-inch holds about 1 1/2 times the volume of a 12-inch.

Since baking in your home oven is often done at 350 degrees, most of the recipes I write for 12-inch ovens will use 7–8 coals underneath the Dutch oven and 15–16 coals on the lid, resulting in 350 degrees. When baking, don't put coals in the middle of the lid or in the middle under the oven, evenly place them around the edges. There are exceptions, however, like when you want to raise the baking temperature higher than 350 degrees for a short time, or if there are weather related issues.

Here is the basic formula for figuring out how many coals to use. If you double the size of the oven (i.e. a 12-inch equals 24 coals) and put 2/3 of the coals on the lid and 1/3 under the oven, you will have the correct ratio for a 350 degree heat, no matter the oven size. The exception is the monster 16-inch oven, which requires more attention. Add or subtract coals for variables like a cold outside temperature, cooking in direct sunlight in July, windy conditions, pouring rain, and etc. A good guide for adjusting the number of coals is when you add 1 more coal to the lid and 1 more under the oven, you raise the cooking temperature by 25 degrees. The same is true if you remove coals. See the handy chart on the facing page for a quick reference.

Basic Equipment Tips

Ovens: Which Dutch oven to buy? Buy quality! Camp Chef and Lodge are the best, period! Start with a 12-inch oven and then add various sizes to your collection. My wife gave me a 12-inch Lodge for Father's Day many years ago. I seasoned it according to the directions that came with the oven and started cooking. This oven is still my prime baking oven today. I now have ovens from each company. These days Dutch ovens arrive pre-seasoned. But even pre-seasoned ovens need a bit more seasoning. As you begin your outdoor cooking adventure, cook something greasy like a bacon, potato, and

Basic Baking Temperature Chart

number of coals underneath, just under the edge/
number of coals on the lid, around the rim

Temperature	8-inch	10-inch	12-inch	14-inch	16-inch
325 degrees	5/10	6/12	7/14	9/18	12/24
350 degrees	5/11	7/14	8/16	9/20	13/26
375 degrees	5/12	7/16	9/18	12/23	14/28
400 degrees	6/12	8/17	10/20	13/25	15/30

cheese dish a few times. Also, for the first few times you cook in your oven, avoid highly acidic foods like tomatoes. As you do this, your cast iron will begin to build a black carbon coating called the patina. A well-seasoned oven can be as nonstick as a Teflon pan.

Cooking stand: You will need something to set the oven on when you are cooking. I started with a metal garbage can lid sitting on three bricks. I eventually graduated to a cooking stand made for Dutch ovens. The cheapest and best one for me is a plow disk with legs. Its concave shape keeps more of the heat directed toward the oven and it is easy to empty the spent coals when you are done.

Folding table: The size is up to you according to your cooking needs. I have an 8-foot table. It gives me all of the room I need to prepare food.

Chimney charcoal starter: This is the quickest way to start coals for cooking —using crumpled up newspaper. You can buy one of these at any outdoor retail place.

Heavy gloves: You will need these to keep you hands burn free when you are moving around hot ovens and coals.

Lid lifters: I have used everything from a pair of pliers to a claw hammer to lifters made for lifting Dutch oven lids. The one I use now is from Camp Chef that clamps onto the lid for easy handling and coal dumping.

Long food tongs: A cheap set will do to move coals around.

Whisk broom: This will help you quickly clean your cooking stand.

Trivet: This three-sided metal rack is used to hold the oven lid off of the ground or table for serving your dishes. There are many types available.

Wooden spoons: You will need 4 or 5 of different sizes and shapes.

Ice cream scoops: These are very helpful for scooping dough to make rolls and biscuits. Get several sizes such as a number 8, 20, or 50. The number denotes how many scoops in a quart. Use an 8 or 10 for large rolls or biscuits and as small as a 50 for pull-a-parts.

General Tips

Many baked goods will brown too much on one side because of sunshine, wind, or the oven itself. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots.

Parchment paper lifts for pies: This is a great way to get a pie or tart out of the Dutch oven. For a 12-inch oven, take an 18–20-inch long piece of parchment paper, fold it in thirds lengthwise, and cut along the creases. Spray the oven with nonstick cooking spray, evenly arrange the paper strips in the oven one at a time, and spray them, too. This gives you 6 handles. Then add the bottom crust of your pie. Before you put the lid on to bake the dish, trim the strips a little so they won't get in the way of the food. When the pie is done, use the handles to lift the pie out of the oven.

Parchment paper rings for cakes: Use the oven lid to draw a template with a pencil. With scissors, cut 1 inch inside of the pencil mark. I keep several of these premade wonders. When you want to bake a cake, spray the oven with nonstick cooking spray, add the paper ring, and spray that, too. Then carefully pour the batter into the oven. When your cake is done, simply flip the oven over onto a trivet. The lid is now the serving platter. Be sure to remove the paper, it's hard to cut and doesn't taste good.

To clean your oven, simply heat some water in it as soon after serving as you can and use a dishwashing brush to remove the food. That's it, just water. Never use soap because cast iron is quite porous and your next dish may taste like soap! Then dry it out with paper towels. Cast iron needs to be completely dry after use to avoid bacteria growth and rust, so heat the oven over a few coals or in your kitchen oven until thoroughly dry.

Pie Tips

- When you make pie crust, make sure everything, including the equipment, is cold! Once you get the pie crust ready, you can add almost any fruit concoction imaginable.
- Near the end of the cooking time, I prop the lid up with lid raisers to let the steam out. You can use pencils or anything about that thick that won't melt.

Cake Tips

- Dutch oven cakes are essentially cold oven cakes, where you start with a cold oven and bake for a longer time.
- The novice recipes in this book usually use store-bought cake mixes. Anyone can bake a cake in a Dutch oven with a store-bought mix.
- All cake recipes made from scratch use the same basic ratio of ingredients, measured by weight: 1 part flour (1 cup is about 4–5 ounces), 1 part egg (1 large egg is 2 ounces), 1 part sugar (1 cup is 8 ounces), and 1 part fat (1 stick of butter is 4 ounces). The ingredient lists for most cakes use the egg, which is 2 ounces, as a starting point for the weights of the other main ingredients because you can't cut an egg in half. After you master this idea, the sky's the limit.
- Always read the entire recipe before you start mixing anything, this will save you loads of time. Always try to have the ingredients at room temperature. If you forget to take the eggs out of the refrigerator, put them in a small bowl of hot water for 2 minutes.

- Gather all of the ingredients and equipment you will need and have it within easy reach.
- If you want a richer, denser cake, cream the butter and sugar and then the eggs and flour. If you want a lighter sponge-type cake, mix the eggs and sugar first, then the butter, and then the flour.
- Dust raisins and other dried fruit in flour before you add to the batter to help prevent sinking to the bottom of the cake during baking.
- Cakes are done when they shrink slightly from the edge of the Dutch oven, when a big toothpick or knife inserted in the middle comes out dry, or when you touch it with your finger and it springs back.
- Under bake chocolate cakes a bit as chocolate hardens when it heats.
- When measuring sticky stuff like molasses, honey, or syrup, rinse measuring cups in warm water before measuring to prevent sticking.

Bread Tips

Hints

- Always read the entire recipe before you try it.
- Gather all of the ingredients and equipment you will need and have it within easy reach.
- Most breads use a basic ratio of 5 parts flour to 3 parts liquid. Bread is simply a mixture of flour, yeast, salt, and some type of liquid. That's all you need to make bread.
- It is possible to add almost anything to yeast bread. For different flavors try herbs, cheese, cooked meat, dried or glazed fruit, and/or nuts.
- Other flours like whole wheat, rye, potato, and oat add a new dimension to bread baking.
- You can add oil and eggs to further enhance the leavening action of the yeast and change the flavor and texture.
- When making bread, one thing worth remembering is that yeast dough cannot be overworked, at least by hand. It is very forgiving.
- If you want a hard crust like sourdough or French bread, spray the dough with a bit of water at the beginning of the cooking cycle and then once or twice during baking. The Dutch oven itself helps provide much of the steam because the oven has a tight fitting lid that retains much of the water.
- You can shape the dough a hundred different ways. Braid it, make rolls, or make a boule, a round ball perfectly suited for your Dutch oven.

- For a softer, golden brown crust, brush with softened butter as soon as the bread is done.
- After the bread cools down, place the loaf on a cutting board or other surface suitable for cutting and slice with a serrated bread knife.

Liquids: Water and milk are the most commonly used liquids. Water gives bread a crispier crust; milk provides a velvety texture and a bit of milk fat. When you boil potatoes, save the water (up to a week in the refrigerator). Potato water is loaded with extra starches that accelerate the growth of your yeast.

Sweeteners: Sugar, honey, and molasses provide food for the yeast and encourage faster growth. They all enhance the flavor of the bread in different ways and help brown the crust. Avoid artificial sweeteners as they don't provide the sugar the yeast needs to do the job.

Salt: Salt inhibits the yeast and prevents the dough from rising too much too quickly. Forgetting the salt may cause the bread to collapse if you let it rise too long. If you reduce the salt in a recipe, you'll need to decrease rising times. It also seasons the finished bread.

Fat: Butter and vegetable oil make bread tender. In addition to tenderness, butter adds flavor.

Flour: What distinguishes wheat flour from other flours like potato or oat is that it contains gluten. Gluten is what makes flour stretch without breaking, enabling it to trap the carbon dioxide that yeast releases. This causes the bread dough to rise. The main types of wheat flour for bread are all-purpose (9–11 percent protein), bread flour (11.5–13 percent protein), and high-gluten flour (13–14.5 protein). Most Dutch oven bakers use bread flour for raised bread although high-gluten flour can be used when you want to make rye (like pumpernickel), whole wheat, or other grain breads that don't have as much gluten protein. Always use unbleached flour for baking, either all-purpose or bread flour, it tastes better.

Dough

- Don't let the dough get much above body temperature until you are ready to bake it or you'll kill the yeast.
- The dough needs to have enough flour in it so it will not stick to your hands as you knead it.

- Use rubber gloves if you often cook somewhere without readily available running water.
- Most bread recipes call for letting the dough rise twice. If you want bread that will have larger bubbles after it is baked, like pizza dough; let it rise just once but longer to more than double in bulk. If you want a very fine textured product, let it rise three times.
- Many bread recipes tell you to let the dough rise until it doubles in size, but I limit the first rise to less than that and let it double in size for the second rise.
- When I place the dough ball in a bowl for the first rise, I spray the bowl first with nonstick cooking spray, put the dough in the bowl, and spray the dough as well. Then I put a piece of plastic wrap over the dough itself and cover the bowl with a kitchen towel. Let it rise in a warm, draft-free place. This keeps the whole bowl at the same temperature.
- Try slashing the top of the loaf with a sharp serrated knife just before baking, cutting about 1/2 inch deep, once down the center of the loaf or across the loaf a few times. The slashes give the dough more room to expand.

Rolls

- For consistent-size rolls, use various ice cream scoops. See equipment list (page 10) to help you decide.
- For a shiny crust, brush the top of the dough at the beginning of the second rise with an egg wash. I use a 2-inch paint brush.
- Try sprinkling with poppy, caraway, or sesame seeds. The egg wash acts as glue for the seeds.
- Kosher salt sprinkled on the dough just before baking will enhance the flavor of many breads and rolls.

Baking

- When done, the top of the bread will turn to a golden color and the loaf or rolls will shrink or pull away slightly from the sides of the oven. Tap the crust. If the loaf sounds hollow, it's done. Another way is to check the internal temperature with a probe thermometer. The optimum temperature for finished Dutch oven breads and rolls is 185–190 degrees.
- When it's done, leave the bread in the still hot oven for a few minutes and then remove from the oven and cool on a rack.

- Don't leave the finished bread in a Dutch oven too long; it may become soggy from the retained moisture.
- When baking bread in a Dutch oven, check after about 30–35 minutes baking time and remove all of the coals when the top begins to brown. The oven temperature will begin to drop, leaving enough heat to finish the baking.

The recipes in this cookbook were designed to be baked in a Dutch oven using coals; however, it is possible to bake them in your home oven. Just follow the directions and place the Dutch oven in your kitchen oven using the baking temperatures and times given in the recipes.

Whether you are a novice or an expert in using Dutch ovens, these delicious recipes will make you a baking champion!

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Caramel Sauce

1 cup sugar
1 tablespoon corn syrup
1/4 cup water
1/2 cup whipping cream, warmed to about 110 degrees
2 tablespoons butter, room temperature
1/2 teaspoon salt
1 teaspoon vanilla

In a medium-size heavy-bottom saucepan, combine the sugar, syrup, and water until the sugar is completely moistened.

Begin cooking over high heat, stirring constantly, until the sugar dissolves and the syrup bubbles. Stop stirring, turn the heat down to medium high, and allow it to boil undisturbed until it starts to turn dark. Remove from the heat and carefully pour in the cream. It will boil like crazy.

Use a wooden spoon to stir the mixture until smooth. Stir in the butter and salt. Allow the sauce to cool for a few minutes and then gently stir in the vanilla. Refrigerate any leftover sauce.

MAKES ABOUT 1 1/2 CUPS

Easy Caramel Sauce

1 bag (8 ounces) individually wrapped caramel candies
1/2 cup whipping cream
Zest and juice from 1 orange

Unwrap and slowly melt caramels in small saucepan over low heat with the cream, zest, and juice. Stir until combined and smooth.

Variation: You can substitute 1 to 2 teaspoons of your favorite flavoring or extract for the orange zest and juice.

MAKES ABOUT 1 1/2 CUPS

Chocolate Caramel Sauce

2 cups sugar
1 cup water
1 tablespoon light corn syrup
2 cups whipping cream, warmed to about 120 degrees
4 ounces semisweet chocolate chips
1/2 teaspoon vanilla
1 teaspoon salt

Combine the sugar, water, and corn syrup in a medium-size heavy-bottom saucepan and place over high heat. As soon as the sugar has dissolved, heat your candy thermometer with warm water and attach to side of pan, making sure that the bulb is completely submerged. Do not stir.

When the mixture reaches 230 degrees, reduce the heat to medium and allow the sugar to color gradually. Remember, don't stir it. As the temperature approaches 300 degrees, the color will start to turn to amber. As the boiling sugar approaches 340 degrees, it will be a deep amber color. Remove from the heat and add the cream all at once. Be careful, it will boil like crazy. Let it cool for a minute and then whisk in the chocolate chips, vanilla, and salt. Cool to room temperature. Refrigerate any leftover sauce.

Note: You can do this without a thermometer, just watch the color and get it off the heat before it burns.

MAKES ABOUT 3 1/2 CUPS

Biscuit Topping for Cobblers

12-INCH DUTCH OVEN
8–9 COALS ON BOTTOM
15–16 COALS ON TOP
350 DEGREES

1 cup unbleached flour
1/4 cup sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
4 tablespoons (1/2 stick) melted butter
1/2 cup buttermilk

Whisk the dry ingredients together in a medium bowl. Whisk the wet ingredients together in small bowl. Add the wet ingredients to the dry ingredients and combine with a wooden spoon. Mix just until the dry ingredients are wet; don't over mix.

Use a big serving spoon to place dollops of dough evenly over fruit in Dutch oven. This topping is enough for any 12-inch cobbler recipe. Cover and bake, using 8–9 coals underneath the oven and 15–16 coals on top, for 25–30 minutes until the biscuit topping is golden brown.

SERVES 10–12

Butter Cheese Topping for Breads

Equal amounts of salted butter and cream cheese
(1 tablespoon each for a typical loaf of bread)

Melt butter and cheese together in a small saucepan over low heat. Brush on top of any warm bread with a pastry brush or a new 2-inch paint brush.

Parmesan Dipping Butter

1/2 cup (1 stick) salted butter
2 tablespoons grated Parmesan cheese
1/2 teaspoon dried thyme leaves or 1 teaspoon fresh

Melt butter and cheese together in a small saucepan over low heat; stir in thyme. Brush on top of warm bread or rolls with a pastry brush or a new 2-inch paint brush.

MAKES ABOUT 1/2 CUP

Irish Butter

1 cup whipping cream*
1/4 to 1/2 teaspoon salt

Combine the cream and salt in a large ice-cold jar and shake for about 15 minutes. Strain the thick mixture into a cheese cloth-covered bowl to separate the butterfat from the whey. Pour off the whey and drink or discard it.

Knead the butter using a wooden spoon until the color darkens and the liquid comes out of it. Refrigerate for up to a week.

**Purchase cream with the highest butterfat percentage you can find.*

MAKES ABOUT 1/2 CUP

Cream Cheese Frosting

1 package (8 ounces) cream cheese, softened
1/2 cup (1 stick) unsalted butter, softened
1 teaspoon vanilla
3 cups powdered sugar
1 to 2 tablespoons milk

In a large a bowl, combine cream cheese, butter, and vanilla, stirring until smooth. Carefully stir in the powdered sugar and then 1 tablespoon milk, adding a little more milk until the consistency is right for you. This frosting is good on cakes, cupcakes, brownies, and anything else you can imagine.

Variation: You can stir in small amounts of nuts, sprinkles, chocolate chips, chopped dried fruit, raisins, dates, etc. to add flavor and texture to your dessert.

MAKES ENOUGH TO FROST 2 CAKES, ROLLS, OR BREAD LIGHTLY FROSTED OR 1 CAKE, ROLLS, OR BREAD HEAVILY FROSTED

Powdered Sugar Icing

1/2 cup powdered sugar
3 tablespoons milk, divided
1/2 teaspoon vanilla

Combine the sugar with 2 tablespoons milk and vanilla and then add a bit more milk until the consistency is similar to peanut butter.

MAKES ABOUT 1/2 CUP

Ganache

1 cup whipping cream
8 ounces semisweet chocolate chips
2 tablespoons unsalted butter, softened

Heat the cream to just simmering in a small saucepan. Place the chocolate chips in a medium bowl and pour the cream over the chocolate. Slowly stir until smooth. Stir in the butter. Use immediately.

MAKES 1 CUP

Banana Chutney

5 very ripe bananas
2 tablespoons lemon juice
1/4 cup raisins

In a large bowl, mash bananas, juice, and raisins with a potato masher until almost smooth. Transfer to a small saucepan and bring to a simmer, stirring constantly until the mixture thickens, about 10 minutes. Cool.

Note: This can be used between layers in cakes, both with banana cakes and to compliment other cakes, or to top a variety of dishes.

MAKES ABOUT 2 CUPS

Braids

The 3 braid technique is easy and standard for braided breads. Try the 4 braid technique for fancier breads.

3 Braid Loaf

Cut your recipe dough into 3 equal pieces. Roll each piece into a 12-inch rope. Place the ropes side by side on a clean firm surface and pinch the bottom ends together. Working away from yourself, take an outside rope and place it between the other two. Do this on the other side and keep doing this until you reach the end. Pinch the ends together and bake according to the recipe directions.

4 Braid Loaf

Cut your recipe dough into 4 equal pieces. Roll each piece into a 15-inch rope. Place the ropes side by side on a clean firm surface and pinch the bottom ends together. Number the ropes 1, 2, 3, 4 left to right. Working away from yourself, follow this sequence; 4 over 2, 1 over 3, 2 over 3. Repeat until you run out of rope. Pinch the ends together and bake according to the recipe directions.

Easy Sourdough Starter

1 package instant yeast
2 cups water, room temperature
2 cups unbleached bread flour

In a quart-size jar, mix yeast with water and flour and cover loosely, but do not screw down the lid. Leave in a warm place to ferment, 2–3 days.

When you use starter to bake, always replace with equal amounts of flour and water with a pinch of sugar. If you remove 1 cup starter, replace with 1/2 cup water and 1/2 cup flour. Mix well and leave out on the counter until bubbly again then refrigerate.

Note: I have a starter that Carl Griffith's family has kept going since 1847! Get some here, **www.carlsfriends.net**, it's free, but it would be nice if you put a few dollars in your order envelope to help them with expenses. The website has a brochure that shows you how to reconstitute the starter. It also has a few recipes for sourdough.

Pie Crust for Cream Pies and Cheesecakes

12-INCH DUTCH OVEN
8–10 COALS ON BOTTOM
16–18 COALS ON TOP
350 DEGREES

4 cups flour
1/2 cup finely ground almonds
1 teaspoon salt
1 tablespoon brown sugar
1 1/2 cups (3 sticks) very cold unsalted butter, cut into 1/2-inch cubes
3/4 cup ice water, divided
Egg wash of 1 tablespoon milk and 1 egg mixed together

Combine flour, almonds, salt, and brown sugar in a food processor; pulse to mix. Add butter and pulse 6–8 times, until mixture resembles coarse meal. Sprinkle 1/2 cup water over this and pulse a few times until mixture just begins to clump together. If you pinch some of the crumbly dough and it holds together, it's ready. If the dough doesn't hold together, add a little more water and pulse again.

Shape dough into a ball with your hands and flatten into 2 (4-inch) disks. Dust dough lightly with flour, wrap tightly in plastic wrap, and place in the refrigerator, or your cooler if camping, for at least an hour.

Roll out 1 of the disks on a lightly floured surface into a 12-inch circle and transfer to a 12-inch oven that has parchment paper lifts (page 10) in place. Press dough into the bottom and about 1 1/2 inches up the sides of the oven. (I run a pizza cutter around the edge to make it even.) Prick sides and bottom with fork and add enough dry beans to cover the bottom.

Cover and bake the bean-filled crust, using 8–10 coals underneath the oven and 16–18 coals on top, for 20 minutes. Remove the beans and brush with egg wash. Replace the lid and wait 2 minutes. Your pie crust is now ready for any cream pie or cheesecake filling. Repeat the process with the second dough disk to make another pie or cheesecake.

MAKES 2 PIE CRUSTS

Sugar Cookie Pie Crust

12-INCH DUTCH OVEN
7–8 COALS ON BOTTOM
15–16 COALS ON TOP
350 DEGREES

2 cups unbleached flour
1 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1 cup (2 sticks) butter, softened
2 eggs, lightly beaten

Combine flour, sugar, baking powder, and salt in a large bowl. Add the butter and then the eggs until just incorporated. Form into a flat ball and sandwich between 2 layers of plastic wrap. Refrigerate for at least an hour.

Prepare Dutch oven with nonstick cooking spray. Place parchment paper lifts (page 10) in the oven and spray them, too. Place the cold dough in the middle. With your hands, spread it out to the edges and about 1 inch up the sides.

Cover and bake crust, using 7–8 coals underneath the oven and 15–16 coals on top, for 30 minutes until the crust is almost done. It will look like a flat cake. Remove from coals and set aside until it cools a bit then flatten the bottom and the sides with a flat object. I use a tablespoon or a jelly jar. Heat it up again until the crust hardens more, about 10 minutes, using the same coals. It is now ready for any cream or custard filling.

MAKES 1 PIE CRUST

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Rustic Apple Surprise

10-INCH DUTCH OVEN
8 COALS ON BOTTOM
14–15 COALS ON TOP
350 DEGREES

1/2 cup brown sugar
6 Fuji apples, peeled, cored, and thinly sliced
1/2 cup milk
2 eggs
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1 cup sugar
1/2 cup Bisquick
2 tablespoons butter, softened

Topping

1 cup Bisquick
1/3 cup brown sugar
1 teaspoon cinnamon
3 tablespoons cold butter, cut into small pieces
1/2 cup chopped pecans

Sprinkle brown sugar evenly into Dutch oven. Add the apples.

Place milk, eggs, cinnamon, nutmeg, sugar, Bisquick, and butter in a food processor and thoroughly combine. Pour over apples and stir.

Topping: In a medium bowl, mix together the Bisquick, brown sugar, cinnamon, and butter until crumbly. Fold in chopped pecans. Spread this mixture over the apples.

Cover and bake, using 8 coals underneath the oven and 14–15 coals on top, for 35–40 minutes. This is really tasty when served warm with a scoop of vanilla ice cream.

SERVES 8–10

Bruce's Apple Crisp

10-INCH DUTCH OVEN
8 COALS ON BOTTOM
16 COALS ON TOP PLUS 6–8 MORE
350 DEGREES

3/4 cup milk
2 eggs
2 tablespoons butter, melted
1 cup sugar
1/8 teaspoon freshly ground nutmeg
1 teaspoon cinnamon
1/2 cup Bisquick
8 tart apples, peeled, cored, and thinly sliced

Topping

1 cup Bisquick
1/2 cup brown sugar
1 teaspoon cinnamon
3 tablespoons cold butter, cut into 1/2-inch dice
1/2 cup chopped walnuts

In a large bowl, combine milk, eggs, butter, sugar, spices, and Bisquick. Add the apples, stir to coat, and dump into Dutch oven.

Topping: In a medium bowl, combine Bisquick, brown sugar, and cinnamon. Cut in the butter with a pastry cutter or your hands. Fold in walnuts. Spread this mixture over the apples, making sure it is spread all the way to the edges. Cover and bake, using 8 coals underneath the oven and 16 coals on top, for 40 minutes.

After 20 minutes baking time, add 6–8 coals evenly inside the ring of old coals on top and bake for another 20 minutes. Check at the 40 minute time, it should start to crisp up nicely. When it does, discard all of the coals and let it cool completely. This is good served with whipped cream, nuts, and Caramel Sauce (page 17).

SERVES 10–12

Hawaiian Tart

12-INCH DUTCH OVEN
6–8 COALS ON BOTTOM
14–16 COALS ON TOP
350 DEGREES

Pastry Crust

2 cups unbleached flour
1 cup sugar
1 tablespoon baking powder
2 eggs, lightly beaten
1 cup (2 sticks) butter, softened

Macadamia Filling

1 cup finely chopped macadamia nuts
1/2 cup sugar
1 egg
1/2 teaspoon kosher salt
1/2 teaspoon vanilla
4 tablespoons (1/2 stick) unsalted butter, softened

1 fresh pineapple or 2 cans (20 ounces each) pineapple chunks, drained well

Pastry Crust: In a large bowl, mix flour, sugar, and baking powder. Add the eggs then the butter. Stir until the dough forms a smooth ball. Flatten ball into a 1-inch thick disk and place in a large ziplock bag. Chill for at least 1 hour.

Macadamia Filling: Combine the nuts, sugar, egg, salt, and vanilla in a medium bowl; mix well. Add the butter and stir until it is fully incorporated.

Spray Dutch oven with nonstick cooking spray and place parchment paper lifts (page 10) in the oven. Spray the paper lifts. Press the cold dough evenly into the bottom and about 1 inch up the sides of the oven with your hands. You can use a pizza cutter to make the sides even. Spread the filling evenly on the pastry.

Peel and cut the pineapple lengthwise into 6 long strips and cut each strip into 1-inch pieces. Spread the pieces evenly on the filling, leaving a 1-inch space around the edge.

Cover and bake, using 6–8 coals underneath the oven and 14–16 coals on top, for about 40 minutes until the filling is set. Rotate the oven and then the lid a few times during baking to better distribute the heat. When done, lift tart from the oven with the parchment paper and cool before serving.

SERVES 10–12

Apple Walnut Crisp

12-INCH DUTCH OVEN
8 COALS ON BOTTOM
16 COALS ON TOP
350 DEGREES

8 apples, peeled, cored, and thinly sliced (Granny Smith or Fuji)
1 cup sugar
1 tablespoon cinnamon
2 cups flour
1/2 cup rolled oats
2 cups brown sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
2 cups walnut halves
4 tablespoons (1/2 stick) butter, melted
6 tablespoons cold butter, cut into 1/2-inch pieces

Mix apples, sugar, and cinnamon together in a large bowl and then spoon into the bottom of the Dutch oven.

Using the same bowl, mix the flour, oats, brown sugar, baking powder, baking soda, salt, walnuts, and melted butter together and combine with the apple mixture. Evenly scatter butter pieces on top. Cover and bake, using 8 coals underneath the oven and 16 coals on top, for 45–50 minutes.

SERVES 10–12

Dutch Oven Poached Pear and Almond Tart

12-INCH DUTCH OVEN
6–8 COALS ON BOTTOM
14–16 COALS ON TOP
350 DEGREES

Pastry Crust

2 cups unbleached flour
1 cup sugar
1 tablespoon baking powder
1 cup (2 sticks) butter, softened
2 eggs

Poached Pears

1 quart apple juice
6 whole cloves
1/2 cup sugar
1/4 teaspoon salt
Zest and juice from 1 lemon
1/2 teaspoon vanilla
1 stick cinnamon
4 ripe firm pears (Bosc if possible), peeled, cut in half, and cored

Almond Filling

1 cup finely ground blanched almonds
1/2 cup sugar
1 big pinch salt
1 egg plus 1 egg white
1/2 teaspoon vanilla
1/2 teaspoon almond extract
4 tablespoons (1/2 stick) butter, softened

Pastry Crust: Combine dry ingredients in a large bowl. Cut butter into mixture until coarse crumbs are formed. Add eggs, one at a time. Mix with your hands until the dough forms a smooth ball. It will be greasy. Flatten ball into a 1-inch-thick disk and place in a large ziplock bag. Chill for at least 1 hour.

Poached Pears: While the pastry crust is chilling, combine all of the poaching ingredients except the pears in a large heavy skillet. Bring the mixture to a simmer and add the pear halves. Simmer until the pears are tender, about 10 minutes, turning once. Remove pears and set aside on paper towels to dry.

Almond Filling: While the pears are poaching, combine the almonds, sugar, and salt in medium bowl. Add the egg and egg white, vanilla, and almond extract; mix well. Add the butter and stir until it is fully incorporated. Set aside.

Spray Dutch oven with nonstick cooking spray and position the parchment paper lifts (page 10). Spray the paper lifts. Press the dough into the bottom of the oven with your hands and 1 inch up the sides. Spread the filling evenly on the pastry. Pat the pears dry and cut into 1/2-inch slices. With a small spatula (offset if you have one) place 1 pear half on top of the filling in the center and the rest evenly in a circle, small ends toward the center. Trim the parchment lifts to keep off of the tart. Cover and bake, using 6–8 coals underneath the oven and 14–16 coals on top, for 35–40 minutes until the crust is done. Gently lift with the parchment paper and transfer to the lid. Cool before serving.

SERVES 10–12

Banana Cream Pie Supreme with Sugar Cookie Crust

12-INCH DUTCH OVEN

Sugar Cookie Crust

1 recipe Sugar Cookie Pie Crust (page 27) with 1/2 teaspoon banana flavoring added in with the eggs

Filling

10 egg yolks
1 1/2 cups cornstarch
6 cups whipping cream, divided
3 cups sugar
1 teaspoon vanilla
1 teaspoon salt
5 to 6 pounds bananas, cut crosswise into 1/2-inch slices

Sugar Cookie Crust: Bake crust according to recipe directions and leave in Dutch oven to cool.

Filling: Combine egg yolks, cornstarch, and 2 cups cream in a large bowl. Whisk to blend well. Set aside. Combine the remaining cream, sugar, vanilla, and salt in a large heavy-bottomed skillet (preferably cast iron) over medium heat. Whisk to dissolve the sugar and heat just to simmering. Slowly add the egg yolk mixture, whisking constantly until it thickens, about 5 minutes.

Strain the custard through a wire sieve into a large bowl (preferably stainless). Press a piece of plastic wrap on the surface and let cool completely to room temperature.

Lift the crust from the Dutch oven with the parchment paper lifts and place it on the lid. Remove the lifts. Spread about 1 cup of the custard on the crust. Arrange a third of the banana

slices over the custard. Spread 2 more cups of the custard over the bananas. Arrange another third of the banana slices over the custard. Top this with 2 cups of the custard and the rest of the banana slices. Top with the remaining custard, covering the bananas completely.

This is a big pie; refrigerate it for several hours to give it time to set up.

Note: If you would like a topping for this pie, mix a pint of whipping cream with 1/2 cup sour cream, 1/2 cup brown sugar, and 1/4 teaspoon salt in a glass or stainless steel bowl. Refrigerate for a few hours and then whisk to stiff peaks.

SERVES 10–12

Cherry-Chocolate Cheesecake

10-INCH DUTCH OVEN
8 COALS ON BOTTOM
14 COALS ON TOP
350 DEGREES

1 sheet puff pastry, room temperature
1 bottle (16 ounces) maraschino cherries, drained
8 ounces semisweet chocolate chips
4 ounces cream cheese, softened
1 cup whipping cream, room temperature
3 eggs, room temperature

Spray Dutch oven with nonstick cooking spray and add parchment paper lifts (page 10). Spray the paper lifts. Roll the puff pastry sheet out to about a 12 x 12-inch square and press into the bottom of the oven and up the sides.

Place the cherries and chocolate chips in a food processor and pulse about 10 times. Pour into a small bowl and set aside.

In the food processor, combine the cream cheese, whipping cream, and eggs for about 30 seconds on the lowest speed. Add the cherry mixture, pulse a few times, and pour into the pastry crust. Spread evenly.

Cover and bake, using 8 coals underneath the oven and 14 coals on top, for 45–55 minutes. It's done when it still jiggles a bit. Let it cool for a few minutes and lift out of the oven. Cool on a rack and then in the refrigerator for a few hours. Serve with whipped cream, if desired.

SERVES 6–8

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Toasted Almond Upside-Down Cake

10-INCH DUTCH OVEN
7–8 COALS ON BOTTOM
11–12 COALS ON TOP
350 DEGREES

6 tablespoons (3/4 stick) butter
3/4 cup light brown sugar
1/4 cup honey
1 cup slivered almonds, lightly toasted
1 box chocolate cake mix
Powdered sugar, to taste

Place the Dutch oven over 7 coals to melt the butter. Swirl around to coat the bottom then sprinkle in the brown sugar. Drizzle in the honey and sprinkle the almonds evenly over the bottom.

Mix the cake according to the box directions and gently pour over the almonds. Cover and bake, using 7–8 coals underneath the oven and 11–12 coals on top, for about 30 minutes. Check if cake is done with a long toothpick or a table knife inserted into the center. If clean, turn out cake onto the lid and cool. Sprinkle lightly with powdered sugar. Serve warm or cold.

SERVES 8–10

Banana Upside-Down Cake

12-INCH DUTCH OVEN
7–8 COALS ON BOTTOM
15–16 COALS ON TOP
350 DEGREES

1 cup brown sugar
6 tablespoons (3/4 stick) butter, cut into small pieces
1/4 cup Kirsch (cherry brandy), optional
6 bananas, peeled and sliced lengthwise
1 bottle (12 ounces) maraschino cherries, drained
2 boxes banana cake mix

Spread the brown sugar and pieces of butter in the bottom of Dutch oven. Pour in the Kirsch and stir. (The alcohol evaporates leaving a slightly nutty cherry taste.)

Press the bananas flat side down into the brown sugar and butter. Sprinkle the cherries over the bananas. Prepare the cake mixes according to box directions and carefully pour over the fruit.

Cover and bake, using 7–8 coals underneath the oven and 15–16 coals on top, for 35 minutes. To see if the cake is done, insert a table knife in the center of the cake, and if not clean when removed, add a few more minutes cooking time. Let it cool for 20 minutes and flip the oven over, serving the cake from the lid.

SERVES 8–10

Cranberry Upside-Down Cake

10-INCH DUTCH OVEN
8–10 COALS ON BOTTOM
12–14 COALS ON TOP
350 DEGREES

1 1/2 cups (3 sticks) butter, softened, divided
1/2 cup brown sugar
1/4 cup cranberry juice, room temperature
1/2 teaspoon cinnamon
1/8 teaspoon nutmeg
2 cups fresh cranberries
1/2 cup sugar
2 eggs, room temperature
1 teaspoon vanilla
1 1/2 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup milk, room temperature

Melt 1/2 cup butter in a small saucepan. Add the brown sugar, juice, and spices and stir until sugar dissolves and liquid is bubbly. Pour into Dutch oven, add cranberries, and set aside, letting the mixture cool 10–15 minutes.

In a large bowl, beat remaining butter and sugar together with a wooden spoon for 2 minutes. Add the eggs and vanilla, and beat until very smooth, about 2 more minutes. Combine the flour, baking powder, baking soda, and salt in a small bowl and add to the butter mixture; add the milk and stir just until combined. Gently pour the batter over the cranberries.

Cover and bake, using 8–10 coals underneath the oven and 12–14 coals on top, for 40–50 minutes. Check it at about 40 minutes by inserting a long toothpick or knife into the center of the cake. If it is clean, the cake is done. Turn cake out onto the lid to cool. Put the lid on a trivet.

SERVES 8–10

Apple Raisin Upside-Down Cake

10-INCH DUTCH OVEN
6–7 COALS ON BOTTOM
12–14 COALS ON TOP
350 DEGREES

Fruit

4 tablespoons (1/2 stick) unsalted butter
1/2 cup light brown sugar
1/2 cup raisins
1/2 teaspoon cinnamon
1/8 teaspoon nutmeg
2 Granny Smith apples, peeled and thinly sliced

Cake

6 tablespoons (3/4 stick) unsalted butter, softened
1 cup sugar
3 eggs, room temperature
1 teaspoon vanilla
2 cups unbleached flour
3 tablespoons cornmeal
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1 cup buttermilk, room temperature

Spray Dutch oven with nonstick cooking spray.

Fruit: Combine the butter, sugar, raisins, cinnamon, and nutmeg in a small saucepan and bring to a boil for 30 seconds. Take off the heat and stir in the apples. Pour this mixture into the oven and spread evenly.

Cake: In a large bowl, whisk the butter and sugar for 2 minutes. Add the eggs and vanilla, and whisk until very smooth, about 2 more minutes. Add the flour, cornmeal, baking powder, baking soda, and salt. Switch to a wooden spoon and beat 10 seconds. Pour in the buttermilk and stir just until combined. Gently pour the batter over the apple mixture.

Cover and bake, using 6–7 coals underneath the oven and 12–14 coals on top, for 40–50 minutes, or until a knife inserted in the center of the cake comes out clean. Run a knife along the outer edge of the cake to loosen it from the oven. Let the cake cool and turn it out onto the lid.

SERVES 8–10

Peach or Cherry Cobbler

14-INCH DUTCH OVEN
12 COALS ON BOTTOM
20 COALS ON TOP
350 DEGREES

3 cans (14.5 ounces each) peaches or cherries, drained
1 1/2 cups sugar
6 tablespoons tapioca
2 cups Bisquick
1 tablespoon poppy seeds
1 cup milk

Combine the fruit, sugar, and tapioca in Dutch oven. Mix the Bisquick, poppy seeds, and milk in a medium bowl and then carefully spread the batter over the fruit.

Cover and bake, using 12 coals underneath the oven and 20 coals on top, until the topping fluffs up and begins to turn golden brown, about 30–40 minutes. Serve warm or room temperature with vanilla ice cream, if desired.

SERVES 20–25

Pineapple Cherry Cobbler

12-INCH DUTCH OVEN
7–8 COALS ON BOTTOM
14–16 COALS ON TOP
350 DEGREES

1 cup brown sugar
2 cans (20 ounces each) pineapple tidbits, drained and juice reserved
1 bottle (10 ounces) maraschino cherries, drained and juice reserved
2 boxes yellow cake mix
1 can (20 ounces) crushed pineapple, drained and juice reserved

Spray Dutch oven liberally with nonstick cooking spray. Add the brown sugar and spread evenly around the bottom of the oven. Spread pineapple tidbits and cherries over brown sugar.

Mix cake mixes according to box directions using reserved pineapple and cherry juices in place of water (add water to juice to equal needed amount, if necessary). Stir the crushed pineapple into the cake batter and then evenly pour over the fruit.

Cover and bake, using 7–8 coals underneath the oven and 14–16 coals on top, for 30–40 minutes or until a knife inserted into cake comes out clean and the cake starts to pull away from the sides. Let set for 10 minutes with the lid off. Serve from the oven while still warm.

SERVES 8–10

Impress the In-laws Backyard Cherry Cobbler

12-INCH DUTCH OVEN
8–10 COALS ON BOTTOM
16 COALS ON TOP
350 DEGREES

2 cans (15 ounces each) cherries, any kind
1 cup brown sugar
4 eggs, room temperature
1 cup (2 sticks) butter, softened
1 1/2 cups sugar
4 cups flour
1 tablespoon baking powder
2 tablespoons poppy seeds, optional

Drain the cherry juice from the cans into a large measuring cup. Add enough water to equal 2 cups liquid; set aside. Pour the cherries into a large bowl, stir in the brown sugar, and set aside. In a medium bowl, combine the eggs and cherry water; set aside.

In another large bowl, whisk the butter for about a minute by itself. Add the sugar and briskly whisk until the butter lightens a bit, about 60 seconds. Add the egg mixture and whisk for another minute.

In an additional large bowl, combine the flour, baking powder, and poppy seeds. Carefully add the wet ingredients to the dry ingredients and stir with a wooden spoon. Don't over mix.

Pour the cherries into the Dutch oven and carefully pour in the batter. Cover and bake, using 8–10 coals underneath the oven and 16 coals on top, for 40 minutes. Remember to turn the oven 90 degrees and then the lid every 10–15 minutes. Cool to room temperature.

SERVES 14–16

Apple Raisin Breakfast Yummies

12-INCH DUTCH OVEN
7–8 COALS ON BOTTOM
14–16 COALS ON TOP
350 DEGREES

1/2 cup (1 stick) butter
1/2 cup brown sugar
1/4 cup molasses
1/4 cup honey
1/2 cup raisins
1 large apple, peeled, cored, and diced
1/2 cup chopped walnuts
2 cans refrigerated rolls, any kind, any size
Cinnamon sugar, 1 part cinnamon and 1 part sugar, amount to taste

Place Dutch oven over 7–8 coals and melt the butter. Stir in brown sugar, molasses, and honey. Add the raisins, apple, and nuts. Snugly place as many rolls as you need to cover the brown sugar mixture, edge-to-edge, in the oven. Sprinkle the rolls liberally with cinnamon sugar.

Cover and bake, with the same coals underneath the oven and 14–16 coals on top, for about 35–40 minutes. Check at about 35 minutes and when the rolls begin to turn golden brown remove from the heat. Let the oven cool for a few minutes and flip the whole oven, including the cover, over onto a trivet. Remove oven and serve from the lid.

SERVES 8–10

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Black Forest Ribbon Cake

12-INCH OVEN
7–8 COALS ON BOTTOM
14–16 COALS ON TOP
350 DEGREES

2 packages (8 ounces each) cream cheese, softened
2 eggs, room temperature
1/2 cup sugar
6 tablespoons milk
4 tablespoons (1/2 stick) butter, softened
2 tablespoons cornstarch
2 teaspoons vanilla
2 boxes chocolate fudge cake mix
1 can (16 ounces) chocolate fudge frosting
1 can (14 ounces) cherry pie filling
or other fruit of choice

Combine cream cheese, eggs, and sugar in a large bowl and beat until smooth. Add milk, butter, cornstarch, and vanilla. Beat vigorously for 30 seconds and set aside. Mix the cake mixes according to package directions in a large bowl.

Spray Dutch oven with nonstick cooking spray, add a parchment paper ring (page 11), spray it, and add about 2/3 of the cake batter. Carefully spread the cream cheese mixture over the batter. Pour the remaining cake batter over the cream cheese.

Cover and bake, using 7–8 coals underneath the oven and 14–16 coals on top, for about 40–50 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Don't even look at the cake for 40 minutes. After 40 minutes, test the cake with a long toothpick or a table knife. The toothpick should come out clean. If it's not done, put the lid back on and wait 10 more minutes. Do this as many times as it takes. When it is done, flip the cake over on the lid or a cooling rack and let it cool. Frost and spread the fruit on top.

SERVES 12–15

Black Forest Ribbon Cake

12-INCH OVEN
7–8 COALS ON BOTTOM
14–16 COALS ON TOP
350 DEGREES

2 packages (8 ounces each) cream cheese, softened
2 eggs, room temperature
1/2 cup sugar
6 tablespoons milk
4 tablespoons (1/2 stick) butter, softened
2 tablespoons cornstarch
2 teaspoons vanilla
2 boxes chocolate fudge cake mix
1 can (16 ounces) chocolate fudge frosting
1 can (14 ounces) cherry pie filling
or other fruit of choice

Combine cream cheese, eggs, and sugar in a large bowl and beat until smooth. Add milk, butter, cornstarch, and vanilla. Beat vigorously for 30 seconds and set aside. Mix the cake mixes according to package directions in a large bowl.

Spray Dutch oven with nonstick cooking spray, add a parchment paper ring (page 11), spray it, and add about 2/3 of the cake batter. Carefully spread the cream cheese mixture over the batter. Pour the remaining cake batter over the cream cheese.

Cover and bake, using 7–8 coals underneath the oven and 14–16 coals on top, for about 40–50 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Don't even look at the cake for 40 minutes. After 40 minutes, test the cake with a long toothpick or a table knife. The toothpick should come out clean. If it's not done, put the lid back on and wait 10 more minutes. Do this as many times as it takes. When it is done, flip the cake over on the lid or a cooling rack and let it cool. Frost and spread the fruit on top.

SERVES 12–15

Chocolate Marble Cake

12-INCH OVEN
7–8 COALS ON BOTTOM
15–16 COALS ON TOP
350 DEGREES

1 box German chocolate cake mix
1 box white cake mix
1 container (12 ounces) frosting of choice

Mix each cake in its own bowl according to box directions. Spray Dutch oven generously with nonstick cooking spray.

Place a parchment paper ring (page 11) in the bottom of the oven. Spray it with cooking spray. Pour the chocolate cake mix into the oven first. Next, drop big tablespoons of the white cake mix in a circle and one in the middle on top of the chocolate cake mix. Now, stick a spoon into each white puddle until it hits the bottom of the oven and twist. Don't stir. Gently pour the rest of the white cake mix on top.

Cover and bake, using 7–8 coals underneath the oven and 15–16 coals on top, for about 45 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. After 45 minutes, test the cake with a long toothpick or a table knife. The toothpick should come out clean. When it's done, the cake will shrink away from the sides of the oven. The top of the cake may split and that's okay because you are going to turn it over anyway. Let it cool with the lid off. Put the lid back on and flip the oven over. The cake will come out on the lid. Place the lid and cake on a trivet. Let it cool some more before frosting.

SERVES 10–12

Strawberry Cake

12-INCH OVEN
6–8 COALS ON BOTTOM
16–18 COALS ON TOP
350 DEGREES

4 eggs, beaten
1 cup (2 sticks) butter, softened
1 cup half-and-half
1 cup crushed pineapple, drained
3 cups flour
1 cup sugar
1 teaspoon salt
1 teaspoon nutmeg
2 teaspoons baking powder
1 cup chopped strawberries
1 cup chopped pecans, or nuts of choice
Powdered Sugar Icing (page 22)

Mix eggs, butter, half-and-half, and pineapple together in a large bowl. Combine flour, sugar, salt, nutmeg, and baking powder in a medium bowl and then add to the wet ingredients. Stir until just moistened. Fold in the strawberries and pecans.

Spray the Dutch oven with nonstick cooking spray, add a parchment paper ring (page 11), spray the ring, and pour in the batter. Cover and bake, using 6–8 coals underneath the oven and 16–18 coals on top, for 40–50 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Near the end of the baking time, test the cake with a long toothpick or a table knife. The toothpick should come out clean. When it's done, remove the lid and let it cool for 10 minutes with the lid off. Turn it out onto the lid, let it cool completely, and ice with Powdered Sugar Icing.

SERVES 10–12

Cherry-Filled Cake

12-INCH OVEN
8 COALS ON BOTTOM
15–16 COALS ON TOP
350 DEGREES

Cake

1 cup (2 sticks) butter, softened
1/2 cup sugar
1/2 cup brown sugar
3 cups flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon vanilla
4 eggs, beaten
1/2 cup milk
2 cans (15 ounces each) cherries, drained (not cherry pie filling)

Icing

1/2 cup powdered sugar
3 tablespoons milk
1/2 teaspoon vanilla

Cake: In a large bowl, combine all of the ingredients except the cherries. Oil Dutch oven and add half of the batter. Evenly pour the cherries on top then carefully spoon the remaining batter on top of the cherries. Cover and bake, using 8 coals underneath the oven and 15–16 coals on top, for about 30–40 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Near the end of the baking time, test the cake with a long toothpick or a table knife. The toothpick should come out clean. Remove the lid and let the cake cool for 10 minutes in the oven and then turn out onto the lid.

Icing: Combine ingredients in a small bowl and then drizzle on top of cake while it's still warm.

SERVES 10–12

Cherry Sponge Cake

12-INCH OVEN
8 COALS ON BOTTOM
16 COALS ON TOP
350 DEGREES

¼ cup Kirsch (cherry brandy)
1 cup candied red cherries, chopped
8 eggs, room temperature
2 cups sugar
2 teaspoons salt
1 bottle (10 ounces) maraschino cherries, finely chopped, reserve ¼ cup juice
1 teaspoon vanilla
1 tablespoon baking powder
3 cups flour
2 cups (4 sticks) butter, melted
Cream Cheese Frosting (page 22)

Pour the Kirsch over the candied cherries in a small bowl and set aside. In a large bowl, briskly whisk the eggs, sugar, salt, cherry juice, and vanilla together for about 5–6 minutes; you want to get some air into the mixture. Stir in the candied cherries with the Kirsch.

In medium bowl, whisk the baking powder into the flour, stir in the maraschino cherries, and slowly add this to the egg mixture. Stir in the butter until it is totally incorporated.

Place a parchment paper ring (page 11) in the Dutch oven, spray it with nonstick cooking spray, and pour in the batter. Cover and bake, using 8 coals underneath the oven and 16 coals on top, for 45 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Near the end of the baking time, test the cake with a long toothpick or a table knife. The toothpick should come out clean. If it's still a bit wet, put the lid back on for 10 minutes.

When the cake is done, discard the coals and let it set for a few minutes with the lid off. Then put the lid back on and flip it over onto a trivet lid holder. Take the oven off and let the cake cool to room temperature. Frost and serve.

SERVES 12–15

Poppy Seed Cake

12-INCH OVEN
7 COALS ON BOTTOM
22 COALS ON TOP
375 DEGREES

Cake

1 1/4 cups vegetable oil
2 1/2 cups sugar
4 large eggs
3 cups flour
1 1/2 teaspoons salt
1 1/2 teaspoons baking powder
1 1/2 cups milk, divided
1 1/2 teaspoons each almond extract and vanilla
2 teaspoons butter flavoring
3 tablespoons poppy seeds

Glaze

1/4 cup orange juice
1/2 teaspoon almond extract
1/2 teaspoon vanilla
1 teaspoon butter flavoring
3/4 cup sugar

Cake: Beat oil, sugar, and eggs together in a large bowl. Sift flour, salt, and baking powder together in a medium bowl. Add 1 cup flour mixture to the sugar mixture; beat well. Add 1/2 cup milk; beat well. Continue adding in the flour mixture then the milk in the same increments until gone. Stir in almond extract, vanilla, butter flavoring, and poppy seeds; mix well.

Grease and flour Dutch oven and pour in batter. Cover and bake, using 7 coals underneath the oven and 22 coals on top, about 45–55 minutes or until toothpick comes out clean. Remove the lid and let cake cool for 10 minutes in the oven and then turn out onto the lid.

Glaze: In a small saucepan, heat glaze ingredients and stir until dissolved. Heat to boiling, but do not boil. Spoon glaze over the cooled cake. *Recipe courtesy of Ross and Angie Conlin*

SERVES 10–12

Cover and bake, using 7–8 coals underneath the oven and 15–16 coals on top, for about 50 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Near the end of baking time, test the cake with a long toothpick or a table knife. The toothpick should come out clean. If it's still a bit wet, just put the lid back on for 10 minutes. When done, remove the lid and let the cake cool for 10 minutes. Discard the coals and invert the oven on a trivet, remove the oven and let cake cool to room temperature on the lid.

Frosting: While the cake is cooling, combine cream cheese, powdered sugar, banana flavoring, and vanilla in a medium bowl, adding a little pineapple juice if it's too stiff. Frost cake and serve from the lid.

SERVES 10–12

Cover and bake, using 7–8 coals underneath the oven and 15–16 coals on top, for about 50 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Near the end of baking time, test the cake with a long toothpick or a table knife. The toothpick should come out clean. If it's still a bit wet, just put the lid back on for 10 minutes. When done, remove the lid and let the cake cool for 10 minutes. Discard the coals and invert the oven on a trivet, remove the oven and let cake cool to room temperature on the lid.

Frosting: While the cake is cooling, combine cream cheese, powdered sugar, banana flavoring, and vanilla in a medium bowl, adding a little pineapple juice if it's too stiff. Frost cake and serve from the lid.

SERVES 10–12

Chocolate Zucchini Cake with Banana Chutney

12-INCH DUTCH OVEN
7–8 COALS ON BOTTOM
16–18 COALS ON TOP
350 DEGREES

1/2 cup (1 stick) butter, softened
1/2 cup vegetable oil
1 3/4 cups sugar
3 eggs
1 teaspoon vanilla
1/2 cup sour milk (add 1 teaspoon lemon juice to the milk and wait 10 minutes)
3 cups flour
3/4 cup cocoa powder
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon ground cloves
2 cups freshly shredded zucchini
2 bananas, sliced into 1/2-inch pieces
1/2 cup chopped nuts, of choice
Banana Chutney (page 23)
Cream Cheese Frosting (page 22), optional

In a large bowl, cream together the butter with oil and sugar. Add eggs, vanilla, and milk; mix well. Stir in the flour, cocoa, baking powder, baking soda, cinnamon, and cloves and then fold in zucchini, bananas, and nuts.

Spray Dutch oven with nonstick cooking spray and add a parchment paper ring (page 11); spray the ring and gently pour in the batter.

Cover and bake, using 7–8 coals underneath the oven and 16–18 coals on top, for 45 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then

turn the lid the opposite direction to prevent hot spots. Near the end of baking time, test the cake with a long toothpick or a table knife. The toothpick should come out clean. If it's still a bit wet, just put the lid back on for 10 minutes. When done, remove the lid and let the cake cool for 10 minutes. Invert the oven on a trivet, remove the oven and let cake cool to room temperature on the lid.

Top with the Banana Chutney. Or you can slice the cake horizontally into 2 layers and spread the chutney on the bottom layer. Place the top layer back on and spread with the Cream Cheese Frosting.

SERVES 10–12

Strawberry-Kiwi Boston Cream Pie

12-INCH OVEN
7–8 COALS ON BOTTOM
15–16 COALS ON TOP
350 DEGREES

Cake

2 1/2 cups flour
1 1/2 cups sugar
2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon nutmeg
1 teaspoon salt
1/2 cup vegetable oil
1 teaspoon vanilla
3/4 cup buttermilk, divided
2 eggs
2 kiwi fruits, sliced
1 jar (13 ounces) strawberry glaze
1 cup sliced strawberries

Filling

2 egg yolks
3/4 cup sugar
2 tablespoons cornstarch
1 teaspoon vanilla
1 cup milk, divided
1 tablespoon unsalted butter

Cake: In a large bowl, combine the flour, sugar, baking powder, baking soda, nutmeg, and salt. Add the oil, vanilla, and 1/2 cup buttermilk. Add the eggs and remaining buttermilk and blend just until combined.

Spray Dutch oven with nonstick cooking spray and add a parchment paper ring (page 11); spray the ring and gently pour in the batter. Cover and bake, using 7–8 coals underneath the oven and 15–16 coals on top, for 40 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Near the end of baking time, test the cake with a long toothpick or a table knife. The toothpick should come out clean. If it's still a bit wet, just put the lid back on for 10 minutes. When done, remove the lid and let the cake cool for 10 minutes and then turn cake out onto the lid and cool to room temperature

Filling: While the cake is baking, make the filling. Whisk together yolks, sugar, cornstarch, vanilla, and 2 tablespoons milk in a small bowl. Bring remaining milk to a simmer in a small skillet or saucepan. Quickly whisk about ¼ cup hot milk into the eggs. Slowly add this yolk mixture to the hot milk in a slow stream, whisking constantly until it starts to thicken. Whisk in butter, pour into a bowl, and cover with plastic wrap. Cool to room temperature.

When the cake and the filling are cooled, split the cake in half horizontally with a serrated knife. Spread the filling and the kiwi fruit slices on the bottom half. Place the top half of the cake on top of the filling and spread the strawberry glaze evenly over the top. Arrange the sliced strawberries in the glaze. Spread more glaze over the strawberries. Serve with whipped cream, if desired.

SERVES 10–12

Quick Breads

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Takes All Day Biscuits

12-INCH OVEN
10 COALS ON BOTTOM
18 COALS ON TOP
400 DEGREES

2 cups flour
4 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
3 tablespoons cold butter, diced
3/4 cup cold buttermilk

In a large bowl, mix the flour, baking powder, baking soda, and salt together. Cut in the butter with a pastry cutter or 2 forks. Stir in the buttermilk just until combined. Form dough into a rectangle about 1-inch thick, wrap in plastic wrap, and refrigerate for several hours. The butter needs to set up again.

Remove dough from refrigerator and roll out into a 1/4-inch-thick rectangle. Fold into thirds. Roll out again, rotate a quarter of a turn, and fold into thirds again. Put it back into the plastic wrap and back into the refrigerator. After several hours, take it out and roll out to about 1/2 inch thick.

Cut out rounds with a canning lid (I like using a regular-size lid) and place into Dutch oven that has been prepared with nonstick cooking spray. Cover and bake, using 10 coals underneath the oven and 18 coals on top, for about 20–25 minutes.

SERVES 8–10

Easiest Drop Biscuits

12-INCH OVEN
8–10 COALS ON BOTTOM
16–18 COALS ON TOP
375 DEGREES

3 cups Bisquick
2 teaspoons garlic powder
1 cup milk

In a large bowl, combine Bisquick and garlic powder; stir in milk with a wooden spoon.

Spray Dutch oven with nonstick cooking spray. Drop mounds of dough into oven about 1-inch apart. Cover and bake, using 8–10 coals underneath the oven and 16–18 coals on top, for 15–20 minutes, until a knife or long toothpick inserted into a biscuit comes out clean.

SERVES 8–10

Bacon Cheese Drop Biscuits

12-INCH OVEN
10 COALS ON BOTTOM
20 COALS ON TOP
400 DEGREES

1/2 pound bacon, cut into 1/2-inch pieces
3 cups flour
3 tablespoons sugar
1 tablespoon baking powder
1 1/2 teaspoons salt
1 teaspoon baking soda
3/4 cup (1 1/2 sticks) cold unsalted butter, cut into small pieces
1 cup grated sharp cheddar cheese
1/4 cup finely chopped green onions
1 cup buttermilk

Fry the bacon until crisp in Dutch oven over 10 coals. Drain on a paper towel. Discard the bacon grease. Remove the oven from the heat and set aside. When the bacon has cooled, chop it into very small pieces. Leave the coals on the cooking table because they will last through the baking.

Whisk together the flour, sugar, baking powder, salt, and baking soda in a large bowl. Cut in the butter using a pastry cutter. Stir in the cheese, onions, and bacon. Add the buttermilk and stir just until moistened. Scoop the dough with a #10 ice cream scoop (page 10) and drop the biscuits into the same Dutch oven you used for cooking the bacon.

Cover and bake, using 10 coals underneath the oven and 20 coals on top, for about 15–20 minutes until the biscuits are golden brown on top. Serve the biscuits warm with butter.

SERVES 10–12

Your Very Own Corn Bread

12-INCH OVEN
8–10 COALS ON BOTTOM
18–20 COALS ON TOP
400 DEGREES

2 cups yellow cornmeal
2 cups flour
1/2 cup sugar
4 teaspoons baking powder
2 teaspoons baking soda
1/4 teaspoon salt
1/2 cup frozen corn, thawed to room temperature
1 cup chopped vegetables and/or cooked meat, of choice
2 cups buttermilk, room temperature
2 eggs, room temperature
1/2 cup creamed corn
1/2 cup (1 stick) butter, melted
1/2 cup vanilla pudding*

Combine cornmeal, flour, sugar, baking powder, baking soda, salt, corn, and vegetables and/or meat in a large bowl. Combine buttermilk, eggs, creamed corn, butter, and pudding in a medium bowl.

Make a well in the dry ingredients and add the wet ingredients; stir just until incorporated, don't over mix. Place a parchment paper ring (page 11) in the bottom of the Dutch oven and pour in the batter. Cover and bake, using 8–10 coals underneath the oven and 18–20 coals on top, for 25–30 minutes. After 25 minutes, test the bread with a long toothpick or a table knife. The toothpick should come out clean. If it's not done, put the lid back on and wait 10 more minutes. Let it set in the oven for a few minutes and turn out onto the lid.

**Prepare 1 small box instant pudding according the box directions. Use ½ cup for cornbread and eat the rest with dinner.*

SERVES 6–8

Poppy Seed Raisin Bread

10-INCH OVEN
6–7 COALS ON BOTTOM
13–14 COALS ON TOP
350 DEGREES

3 cups flour
4 teaspoons baking powder
1 teaspoon salt
1 cup raisins
1/4 cup poppy seeds, plus extra for topping
1 1/2 cups sour cream
1 cup brown sugar
2 eggs, lightly beaten
1/2 cup (1 stick) butter, melted

In a large mixing bowl, combine the flour, baking powder, and salt. Whisk until thoroughly combined. Stir in the raisins and poppy seeds. In another large mixing bowl, whisk together the sour cream, brown sugar, eggs, and butter. Add the wet ingredients to the dry ingredients and mix just to combine.

Spray the Dutch oven with nonstick cooking spray, add a parchment paper ring (page 11), spray the ring, and pour in the batter. Cover and bake, using 6–7 coals underneath the oven and 13–14 coals on top, for 45–50 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Near the end of the baking time, test the bread with a long toothpick or a table knife. The toothpick should come out clean.

Allow the bread to set in the oven with the lid off for 10 minutes then turn it out onto the lid. Let it cool to room temperature.

Note: This recipe was adapted from a recipe by Kelsey Nixon.

SERVES 8

Easy Banana Bread

12-INCH OVEN
8 COALS ON BOTTOM
16 COALS ON TOP
350 DEGREES

5 to 6 overripe bananas, mashed
2 cups sugar
4 eggs
1 cup (2 sticks) butter, melted
1 cup milk
2 teaspoons vanilla
4 cups flour
1 teaspoon salt
3 tablespoons baking powder
1 teaspoon baking soda
1 cup chopped nuts, optional

In a large bowl, beat the bananas, sugar, and eggs together. Stir in the butter, milk, and vanilla. In another large bowl, whisk the flour, salt, baking powder, and baking soda together. Pour the wet ingredients into the dry ingredients all at once and mix just until all combined. Fold in the nuts, if using.

Spray the Dutch oven with nonstick cooking spray, add a parchment paper ring (page 11), spray the ring, and pour in the batter. Cover and bake, using 8 coals underneath the oven and 16 coals on top, for 1 hour. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Near the end of the baking time, test the bread with a long toothpick or a table knife. The toothpick should come out clean.

Let the banana bread set in the oven for a few minutes and then turn out onto the lid. Place the lid on a trivet. Peel off the parchment paper and serve warm with ice cream, if desired.

SERVES 10–12

Chocolate Chip Banana Bread

10-INCH OVEN
7–8 COALS ON BOTTOM
16 COALS ON TOP
350 DEGREES

1 cup sugar
1/2 cup (1 stick) butter, softened
4 eggs, lightly beaten
3 ripe bananas
1/2 cup buttermilk
3 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1 cup semisweet chocolate chips
1 cup chopped pecans

In a medium bowl, combine the sugar and butter. Add the eggs and mix until smooth; set aside. Peel and mash the bananas in another bowl and add the buttermilk. Stir this into the egg mixture and set aside.

Whisk flour, baking powder, and baking soda together in a large bowl. Pour the wet ingredients into the dry ingredients and stir until just combined. Fold in chocolate chips and nuts.

Spray the Dutch oven with nonstick cooking spray, add a parchment paper ring (page 11), spray the ring, and pour in the batter. Cover and bake, using 7–8 coals underneath the oven and 16 coals on top, for about 40 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Near the end of the baking time, test the bread with a long toothpick or a table knife. The toothpick should come out clean.

Let the banana bread set in the oven for a few minutes and then turn out onto the lid. Place the lid on a trivet. Peel off the parchment paper and serve warm.

SERVES 8–10

Vickie's Banana Bread

12-INCH OVEN
8–10 COALS ON BOTTOM
16–18 COALS ON TOP
375 DEGREES

4 overripe bananas
2 bananas
3/4 cup (1 1/2 sticks) butter, softened
1/2 cup sugar
1 cup brown sugar
6 eggs, lightly beaten
3/4 cup buttermilk
1 teaspoon vanilla
3 cups flour
1 teaspoon salt
1 teaspoon baking power
1 teaspoon baking soda
1 teaspoon cinnamon
1/8 teaspoon nutmeg
1 cup chopped walnuts

In a small bowl, mash the overripe bananas and sprinkle a little sugar over them; set aside. Peel the other 2 bananas and slice into 1/4-inch pieces; set aside.

In a large bowl, mix butter, sugar, and brown sugar together. Add the eggs and mix until smooth. Add the buttermilk and vanilla. Continue to mix together until well combined. Add the mashed bananas and mix well.

In another large bowl, combine the flour, salt, baking powder, baking soda, cinnamon, and nutmeg. Thoroughly whisk these dry ingredients together. Pour the wet ingredients into the flour mixture all at once and mix together with a wooden spoon until just combined. Fold in the banana pieces and walnuts.

Spray the Dutch oven with nonstick cooking spray, add a parchment paper ring (page 11), spray the ring, and spoon in the thick batter. Cover and bake, using 8–10 coals underneath the oven and 16–18 coals on top, for 50–60 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent

hot spots. Near the end of the baking time, test the bread with a long toothpick or a table knife. The toothpick should come out clean. Allow the bread to set in the oven with the lid off for 10 minutes then turn it out onto the lid. Let it cool to room temperature.

SERVES 14–15

Irish Soda Bread

10-INCH OVEN
8–10 COALS ON BOTTOM
18–20 COALS ON TOP
400 DEGREES

3 cups unbleached flour
1 1/2 teaspoons salt
1 teaspoon baking soda
1 teaspoon baking powder
2 teaspoons sage
1/2 teaspoon thyme
2 teaspoons dried parsley
1 1/2 cups buttermilk

Mix flour, salt, baking soda, baking powder, sage, thyme, and parsley together in a large bowl. Make a well in the center and pour in the buttermilk all at once. With a wooden spoon, stir in a full circle starting in the center of the bowl working towards the outside of the bowl until all the flour is incorporated. The dough should be soft but not too wet and sticky. When it all comes together, turn it out onto a well-floured board. Wet your hands and carefully knead it for about a minute. Pat the dough into a round about 1 1/2 inches thick.

Sprinkle a little flour in Dutch oven that has been prepared with nonstick cooking spray and place the loaf on top of the flour. Cut a deep cross on top with a razor blade. Cover and bake, using 8–10 coals underneath the oven and 18–20 coals on top, for about 40 minutes. After 40 minutes flick the loaf with your finger, if it sounds hollow, it's done. Flip the oven over and turn out onto the lid.

SERVES 8

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Dilly Onion Bread

12-INCH OVEN
8 COALS ON BOTTOM
16 COALS ON TOP
350 DEGREES

1 medium onion, finely diced
1/4 cup fresh dill, finely chopped, divided
1/2 cup water
1 cup cottage cheese, room temperature
4 tablespoons (1/2 stick) butter, softened
4 to 5 cups flour, divided
2 packages instant yeast
1/4 cup sugar
2 teaspoons salt
1/2 teaspoon baking soda
2 eggs, room temperature
Melted butter

Heat onion, half of the dill, water, cottage cheese, and butter in a small saucepan until lukewarm. In a large mixing bowl, combine 1 cup flour, yeast, sugar, salt, baking soda, eggs, and cottage cheese mixture. Mix vigorously for a few minutes and add remaining dill. Stir in more flour until the dough starts to ball up and pull away from the sides of the bowl.

On a lightly floured work surface, knead dough until smooth and elastic. Place in a greased bowl, cover, and let rise until almost double in size, about 20–30 minutes. Spray Dutch oven with nonstick cooking spray, add the dough ball, and let rise again until almost double, about 40 minutes.

Cover and bake, using 8 coals underneath the oven and 16 coals on top, for 30–40 minutes. The bread is done when you flick it with your finger and it sounds hollow, or a probe thermometer reads 185 degrees. Let it set in the hot oven for a few minutes and then turn out onto a wire rack to cool. Brush with some melted butter. Let bread cool completely.

SERVES 7–8

Jalapeño Braid

12-INCH OVEN
7–8 COALS ON BOTTOM
15–16 COALS ON TOP
350 DEGREES

3 tablespoons sugar
1 cup warm water
5 to 10 jalapeños, seeded and minced
3 to 4 cups flour, divided
1 package instant yeast
3 tablespoons corn oil
1 teaspoon salt
2 eggs, divided
1 teaspoon water
2 tablespoons sesame seeds, optional
Melted butter

In large warm bowl, sprinkle sugar into the water and stir until dissolved. Add the jalapeños, 2 cups flour, and yeast. Blend completely. Add the corn oil, salt and 1 egg. Stir this mixture very vigorously with a wooden spoon for about 1 minute. Add enough flour to make a soft dough. Knead on a lightly floured surface until smooth and elastic, about 6–8 minutes. Place in a large greased bowl, roll around, and cover with a piece of plastic wrap. Cover the bowl with a towel and let rise in a warm, draft-free place until almost double in size, about 20–30 minutes.

Remove dough ball to lightly floured surface and punch down. Divide into 3 equal pieces and roll out into 12-inch ropes. Braid, pinching both ends to seal (page 24). Place in Dutch oven that has been sprayed with nonstick cooking spray. Beat remaining egg with 1 teaspoon water and brush over loaf. Sprinkle with sesame seeds, if desired. The egg acts as glue for the sesame seeds. Let rise again until double in size, about 40 minutes.

Cover and bake, using 7–8 coals underneath the oven and 15–16 coals on top, for 30–40 minutes. After 30 minutes baking time, check the loaf for browning. When the loaf is golden brown, remove the coals. Let the bread set in the oven with the lid off until the oven cools a bit. Remove the bread and let cool on a wire rack. Brush with melted butter and serve.

SERVES 6–10

Honey Whole-Wheat Bread

12-INCH OVEN
9 COALS ON BOTTOM
18 COALS ON TOP
375 DEGREES

2 cups warm water
1/2 cup honey
4 tablespoons (1/2 stick) butter, softened
1 teaspoon salt
2 packages instant yeast
2 cups unbleached bread flour
2 to 3 cups whole-wheat flour, divided

Mix together water, honey, butter, and salt in a large bowl. In a small bowl, whisk the yeast into the bread flour and 1 cup whole-wheat flour. Add this to the liquid mix. Stir vigorously for 30 seconds. Stir in enough of the remaining whole-wheat flour to make the dough a bit tacky, but not too sticky.

On lightly floured surface, knead dough about 10–12 minutes until smooth and springy, continually sprinkling just enough flour on the board to keep the dough from sticking to your hands or the surface. Spray a large clean bowl with nonstick cooking spray. Place dough in the bowl, spray the dough, and cover with plastic wrap. Cover with a towel and let rise in warm place about 30–40 minutes or until dough is almost double in size.

Sprinkle a little flour on your work surface and place the dough on it. Flatten into a 10-inch square. Roll dough up tightly. Spray Dutch oven with nonstick cooking spray and place the rolled-up dough in it seam side down. Brush with additional butter and let rise in a warm place, about 30–40 minutes. Carefully slash several diagonal slices 1/2 inch deep on the top of dough with a small serrated knife or a razor blade.

Cover and bake, using 9 coals underneath the oven and 18 coals on top, for about 30–40 minutes. The bread is done when you flick it with your finger and it sounds hollow, or a probe thermometer reads 185 degrees. Let it set in the hot oven for a few minutes and then turn out onto a wire rack to cool.

Variations: Try replacing 1 cup of the wheat flour with rye flour, oatmeal, or cooked brown rice. For a tasty topping, brush the top and sides of the loaf liberally with Butter Cheese Toppings for Breads (page 20) while the bread is still warm.

MAKES 1 ROUND LOAF

Dutch Oven French Bread

12-INCH OVEN
10–15 COALS ON BOTTOM
30 COALS ON TOP
400 DEGREES

4 to 5 cups unbleached bread flour, divided
1 package instant yeast
2 cups warm water
2 teaspoons salt

Combine 1 cup flour, yeast, and water in a large bowl. Stir very vigorously for about 30 seconds and then stir in the salt. Add more flour, 1 cup at a time, until dough pulls away from the sides of the bowl. Transfer to a lightly floured work surface and knead for about 5–6 minutes. You may need to wet your hands. Let it rest for 5 minutes and then knead for 1 more minute. Place dough in a large bowl prepared with nonstick cooking spray and stretch a piece of plastic wrap over the bowl (not on the dough). Refrigerate overnight.

Remove dough from the refrigerator 2 hours before you plan to bake, knead it a few times, and form it into a ball. Place on a floured working surface and cover with a kitchen towel (not terrycloth) and let rise until it is 1 1/2 times original size, at least 2 hours. When dough is ready, preheat Dutch oven, using 10–15 coals underneath the oven and 30 coals on top, for about 10 minutes. When the oven is heated, set the coals aside.

Slash the dough a few times with a serrated knife or wet razor blade and carefully (the oven will be VERY hot) place it in the oven. Cover and bake, using 10 of the original coals underneath the oven and 20 coals on top, for about 25–30 minutes. Don't put any coals in the middle of the lid or in the middle under the oven. The bread is done when you flick it with your finger and it sounds hollow, or a probe thermometer reads 190 degrees. Let it set in the hot oven for a few minutes and then turn out onto a wire rack to cool.

SERVES 10–12

Sourdough Cheese Bread

12-INCH OVEN
7–8 COALS ON BOTTOM
16–18 COALS ON TOP
350 DEGREES

2 tablespoons sugar
1 cup warm water
1 cup Easy Sourdough Starter (page 25)
1/2 teaspoons dried oregano
1 1/2 teaspoons salt
1 tablespoon vegetable oil
1/4 cup ricotta cheese
1/2 cup grated sharp cheddar cheese
1/2 cup grated Parmesan cheese
1/2 cup chopped green onion
4 to 5 cups unbleached bread flour, divided
1 package instant yeast
Egg wash, 1 egg and 1 teaspoon water

In a large bowl, combine sugar with water. Stir in the starter. In a small bowl, mix together the oregano, salt, oil, ricotta cheese, cheddar cheese, Parmesan cheese, and green onion. Stir into the sourdough mixture. Add 1 cup flour and yeast and stir vigorously for at least 30 seconds. Add more flour, 1 cup at a time, until dough pulls away from the sides of the bowl. Knead the dough on a floured board until it forms a smooth ball and is elastic. Spray a large bowl with nonstick cooking spray and add the dough ball, rolling around until coated with oil. Cover, set aside in a warm place, and let it rise until almost double in size. Form the dough into a ball, place in Dutch oven, and brush with egg wash. Let it rise until almost double.

When the dough is ready, slash the top several times with a wet razor blade or a small serrated knife. Cover and bake, using 7–8 coals underneath the oven and 16–18 coals on top, for about 30–40 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots.

The bread is done when you flick it with your finger and it sounds hollow, or a probe thermometer reads 185 degrees. Let it set in the hot oven for a few minutes and then turn out onto a wire rack to cool. Let it cool completely before slicing.

SERVES 10–12

Sourdough Bread

12-INCH OVEN
10–15 COALS ON BOTTOM
30 COALS ON TOP
400 DEGREES

1 cup Easy Sourdough Starter (page 25)
2 cups warm water
1 package instant yeast
4 to 5 cups unbleached bread flour, divided
2 teaspoons salt

In a large bowl, mix the starter with water and yeast until smooth. Add 1 cup flour and salt and stir until well blended. Add more flour, 1 cup at a time, until the dough begins to pull away from the sides of the bowl. Turn out onto a floured board. Knead for at least 5 minutes until the dough is well formed and slightly sticky. Let it set for about 10 minutes and knead for another 3 minutes. Let it set for another 10 minutes. Knead again for 1 minute and form into a ball. Place in an oiled bowl, cover with plastic wrap, and refrigerate overnight.

When you are ready to bake, remove dough from the refrigerator, punch it down, place it on a floured board, and cover with a towel. Let it rise at least 2 hours until 1½ times original size.

Slash the dough a few times with a serrated knife or razor blade and place it in the oven that has been prepared with nonstick cooking spray. Cover and bake, using 10 coals underneath the oven and 20 coals on top, for about 20–30 minutes. The bread is done when you flick it with your finger and it sounds hollow, or a probe thermometer reads 190 degrees. Let it set in the hot oven for a few minutes and then turn out onto a wire rack to cool.

SERVES 8–10

Sausage, Cheese, and Onion Loaf

12-INCH OVEN
7–8 COALS ON BOTTOM
16–18 COALS ON TOP
350 DEGREES

1 small red onion, finely diced
4 ounces mild cheddar cheese, grated
8 ounces bulk pork sausage, any flavor
1 tablespoon sugar
1 cup warm water
2 tablespoons corn oil
1 egg, lightly beaten
3 to 4 cups unbleached bread flour, divided
1 package instant yeast
1 teaspoon salt

Mix onion with cheese in a small bowl and set aside. Fry the sausage in a medium skillet and drain very well, patting dry with paper towels. Cool to room temperature, finely chop, and add to the cheese mixture.

In a large bowl, combine sugar, water, oil and the egg. Add 1 cup of flour and the yeast and stir vigorously for 30 seconds with a wooden spoon. Add the salt and then more flour, 1 cup at a time, until the dough starts to pull away from the sides of the bowl. Turn out onto a floured surface and knead until the dough is well formed, 6–8 minutes. Place the dough in a large bowl prepared with nonstick cooking spray, spray the dough, cover with plastic wrap, cover the bowl with a kitchen towel, and let rise until not quite double in size, about 20–30 minutes

Roll dough out to a 1/4-inch-thick rectangle about 10 inches wide. Spread with sausage mixture to within 1 inch of the edges. Roll up from the short (10-inch) side; pinch the ends to seal and place seam side down in a Dutch oven that has been prepared with nonstick cooking spray. Let it rise again until almost double in size, about 40 minutes.

Cover and bake, using 7–8 coals underneath the oven and 16–18 coals on top, for about 30–40 minutes. The bread is done when you flick it with your finger and it sounds hollow. Let it set in the hot oven for a few minutes and then turn out onto a wire rack to cool just a bit. Serve warm.

SERVES 6–10

Challah Holiday Bread with Parmesan Dipping Butter

12-INCH OVEN
6–8 COALS ON BOTTOM
16–18 COALS ON TOP
350 DEGREES

1 cup very warm water
1/4 cup sugar
4 cups flour, divided
1 package instant yeast
3 tablespoons corn oil
1 1/2 teaspoons salt
4 eggs
1 teaspoon water for the egg wash
Sesame seeds, optional
Melted butter
Parmesan Dipping Butter (page 21)

Mix the water with sugar in a large bowl. Add 1 cup flour and the yeast. Blend well for 30 seconds. Add the oil and salt. Stir in 3 eggs, 1 at a time, plus 1 egg yolk (reserve the egg white for the egg wash). Add flour, 1 cup at a time, to make a soft dough. Place on a lightly floured surface and knead until smooth and elastic, about 6–8 minutes. Place in an oiled bowl, roll around, and cover with plastic wrap. Cover the bowl with a kitchen towel and let rise in warm, draft-free place until almost double in size, 20–30 minutes.

Punch dough down and remove to a lightly floured surface. Divide into 2 uneven pieces, 1 about 2/3 of the dough and the other about 1/3 of the dough. Divide larger piece into 3 equal pieces; roll each of these out to 12-inch ropes. Place ropes on a floured surface and braid, pinching ends to seal (page 24). Divide remaining piece into 3 equal pieces. Roll out to 10-inch ropes and braid. Carefully center small braid on top of the large braid. Pinch ends firmly to secure. Spray Dutch oven with nonstick cooking spray. Gently place the stacked braids in the oven.

Beat reserved egg white with 1 teaspoon water and brush over loaf. Sprinkle with sesame seeds, if using. Cover and let rise again until double in size, about 30 minutes. Bake, using 6–8 coals underneath the oven and 16–18 coals on top. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. After about 30 minutes, check the loaf for browning. When it begins to brown, remove the bottom coals. When the loaf is golden brown, discard all of the coals. Leave it in the oven with the lid off for a few minutes. Tip out onto the lid.

Brush with melted butter and serve warm with Parmesan Dipping Butter.

SERVES 10–12

Anaheim Pepper Bread with Parmesan Dipping Butter

12-INCH OVEN
6–8 COALS ON BOTTOM
16–18 COALS ON TOP PLUS 2 MORE
350 DEGREES

2 cups warm water
1/2 cup sugar
1/2 cup vegetable oil
2 teaspoons salt
2 eggs, lightly beaten
1 tablespoon pepper
3 large red Anaheim peppers, seeded and minced
3 large green Anaheim peppers, seeded and minced
5 to 6 cups flour, divided
2 packages instant yeast
Parmesan Dipping Butter (page 21)

Mix water and sugar in a large bowl. Stir in the oil, salt, and eggs. Add pepper and Anaheim peppers then 2 cups flour and the yeast. Mix very vigorously for about 30 seconds with a wooden spoon. Add more flour, 1 cup at a time, until you have soft dough and it starts to pull away from the sides of the bowl.

Sprinkle a little flour on a big cutting board and knead the dough until well formed and still a bit sticky. Place in a large oiled bowl, cover with plastic wrap and cover the bowl with a kitchen towel. Let rise until almost double in size, about 30–40 minutes. Punch down and prepare Dutch oven with nonstick cooking spray. Place the dough in the oven, cover, and let it rise again until the oven is 2/3 full. This recipe produces a very large loaf of bread so don't let the dough rise too high or it will touch the lid during baking and burn.

Bake, using 6–8 coals underneath the oven and 16–18 coals on top, for about 45 minutes. Place 2 extra coals in the center of the lid for the first 15 minutes and then remove. Every 15

minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots.

After about 30 minutes, lift the lid a bit and check for browning. The bread will be near the top of the oven. When the bread begins to brown on top, raise the lid about 1/4 inch with 3 sticks or pencils. The bread is done when you flick it with your finger and it sounds hollow, or a probe thermometer reads 185 degrees. Let it set in the hot oven for a few minutes and then turn out onto a wire rack to cool. Serve with Parmesan Dipping Butter.

SERVES 15–20

Pita Bread

12- OR 14-INCH OVEN
10–12 COALS ON BOTTOM
22–24 COALS ON TOP
400 DEGREES

1 teaspoon sugar
1 cup warm water
3 to 4 cups flour, divided
1 package instant yeast
1 1/2 teaspoons salt

In a small bowl, mix the water and sugar. Combine 1 cup flour and the yeast in large bowl. Add the water mixture and stir with wooden spoon for 30 seconds. Stir in the salt and more flour until the dough starts to pull away from the sides of the bowl.

Place dough on floured surface and knead until it becomes elastic and smooth. Coat a large bowl with vegetable oil and place dough in bowl. Roll the dough around in the bowl until coated, cover with plastic wrap, and a kitchen towel. Allow to set in a warm place until dough is double in size, about 30 minutes.

Preheat Dutch oven using 10–12 coals underneath the oven and 22–24 coals on top for about 20 minutes.

Once the dough has doubled, pat out with your hands to about 1/2 inch thick. Use a wide-mouth canning ring to cut into pieces. Let set, covered with a kitchen towel, for 10 minutes then roll out pieces of dough with a rolling pin into 6-inch long ovals 1/4 inch thick.

Take the coals off the Dutch oven lid and arrange them evenly on your cooking stand. Using hot pads, place the lid on a trivet over about 20 coals. Be careful, cast iron is amazingly hot. Spray the lid with nonstick cooking spray and put 3 of the dough ovals on the lid, invert the oven over the lid, add 10 coals to bottom of the oven, and bake about 5 minutes. Carefully remove the oven and set aside, Turn each pita over, replace the oven, and bake for 2 more minutes. Remove the pitas and do another batch. Keep doing this until you run out of dough. As soon as each batch cools to where you can touch them, place in ziplock bags.

MAKES 6–8 PITAS

Cheese, Onion, and Olive Ring

12-INCH OVEN
6–8 COALS ON BOTTOM
16–18 COALS ON TOP
350 DEGREES

1 package instant yeast
3 to 4 cups flour, divided
1 cup warm water
1/4 cup sugar
2 teaspoons salt
2 tablespoons olive oil, divided
1 egg, lightly beaten
1 cup grated extra-sharp cheddar cheese
1 small red onion, finely chopped
1 can (6 ounces) sliced black olives, drained
Melted butter

In a large bowl, mix yeast with 1 cup flour. Mix water, sugar, salt, 1 tablespoon oil, and egg together in a small bowl and then add to the flour mixture. Stir vigorously for 30 seconds. Add more flour, 1 cup at a time, until you have soft dough that pulls away from the sides of the bowl. Knead on a smooth floured work surface, adding flour a pinch at a time until the dough is no longer sticky and is elastic and firm.

Place remaining oil in another large bowl and add the dough; roll around to coat with oil. Cover the dough with plastic wrap and then with a towel. Set aside in a draft-free area and let rise until almost double in size, about 30 minutes.

Meanwhile, combine the cheese, onion, and olives in a small bowl and set aside.

Roll dough out with your hands to a 1/4-inch-thick rectangle, about 9 x 15 inches. Spray lightly with nonstick cooking spray and spread with cheese mix. Roll up from the long end jelly-roll style. Stretch it a bit to make it longer. This stretches the gluten a bit.

Transfer to lightly oiled Dutch oven. Form a ring with the dough around the inside of the oven, pinching to seal the ends. Let rise again until double in size, about 30–60 minutes. Slash it with kitchen shears halfway through the roll every 2 inches. Cover and bake, using 6–8 coals underneath the oven and 16–18 coals on top, for about 30 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. After about 30 minutes, check the top for browning. When the top is golden brown, remove all the coals. Turn out onto the lid or a wire rack to cool and brush with melted butter.

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Half Crescent White Rolls

12-INCH OVEN
10 COALS ON BOTTOM
16–18 COALS ON TOP
375 DEGREES

1 cup lukewarm water
1/2 cup very warm milk
1 cup (2 sticks) butter, melted, divided
1/2 cup sugar
1 teaspoon salt
2 lightly beaten eggs
2 packages instant yeast
4 to 6 cups flour, divided

Combine water, milk, 1/2 cup melted butter, sugar, and salt in a large bowl. Add the eggs and stir until smooth. Add the yeast with 1 cup flour and stir vigorously for about 30 seconds. Add more flour, 1 cup at a time, until the dough pulls away from the sides of the bowl. Knead in the bowl for about a minute or so and then place onto a floured board.

Continue kneading (you will need to flour the board a few times) until the dough firms up and gets a bit rubbery, maybe as long as 7–8 minutes. Place in an oiled bowl, spray with nonstick cooking spray, cover with plastic wrap, and let rise until almost double in size, about 20–30 minutes—don't let it get to double size. Punch down and turn out onto a lightly floured surface, cut in half and roll out the first half to a big rectangle about 1/4 inch thick. Cut rounds with a large-mouth canning lid. Tightly roll each piece of dough, cut in half, dip in the remaining melted butter, and arrange cut side down in Dutch oven, with rolls just touching. Repeat with the other half of the dough. Put the lid on and let rise until double.

Bake, using 10 coals underneath the oven and 16–18 coals on top, for about 15–20 minutes. Turn the lid a half turn once during cooking to even out the heat.

MAKES ABOUT 25–30 TINY ROLLS

Easy White Rolls

12-INCH OVEN
8 COALS ON BOTTOM
16 COALS ON TOP
350 DEGREES

1 cup warm water
1/4 cup honey
3/4 cup (1 1/2 sticks) butter, softened, divided
1 teaspoon salt
2 large eggs, lightly beaten
2 packages instant yeast
3 to 4 cups flour, divided
Kosher salt, to taste, optional

In a large bowl, combine the water and honey. Add 1/2 cup melted butter, salt, and eggs. Mix the yeast with 1 cup of flour and then add to the wet ingredients and mix thoroughly for about 30 seconds. Slowly add more flour, 1 cup at a time, until the dough pulls away from the sides of the bowl. Add more flour if it is too sticky.

Scoop the dough with a #10 ice cream scoop (page 10), form into tight 2 1/2-inch balls, dip into remaining melted butter, and, beginning in the middle, place each ball in Dutch oven that has been prepared with nonstick cooking spray. The balls should be just touching. Put the lid on and allow to rise approximately 30 minutes, or until double in size.

Bake, using 8 coals underneath the oven and 16 coals on top, for about 25 minutes until the rolls are golden brown. Remove the coals, brush the tops with melted butter, and sprinkle with a little kosher salt, if desired. Turn out onto the lid. Serve warm or room temperature.

SERVES 10–12

Vickie's Sweet Rolls

12-INCH OVEN
8 COALS ON BOTTOM
16 COALS ON TOP
350 DEGREES

2 cups warm milk
1/4 cup honey or 1/3 cup sugar
1 teaspoon salt
4 tablespoons (1/2 stick) butter, melted
2 eggs, divided
5 to 6 cups unbleached bread flour, divided
2 packages instant yeast

Mix the milk, honey (if you are using honey), and salt in a large bowl. Add the butter and 1 egg. Add 1 cup of flour, yeast, sugar (if you are using sugar), and stir briskly until everything is well combined. Add more flour, 1 cup at a time, until the dough is slightly sticky and starts to pull away from the sides of the bowl.

Turn out onto a floured board and knead for about 5 minutes, until the dough forms and is slightly elastic. Let it set for 5 minutes and knead for 1 more minute. Using a #20 ice cream scoop (page 10); carve out pieces of dough, form into 2-inch balls, and place into Dutch oven that has been prepared with nonstick cooking spray. Start placing the balls in the middle of the oven and work out from there.

Make an egg wash with the remaining egg and 1 tablespoon water and brush the tops of the rolls. Let rise for 15 minutes. Cover and bake, using 8 coals underneath the oven and 16 coals on top, for about 30–40 minutes. When the rolls are golden brown, discard the coals and let set with the lid off for 5 minutes. Turn out onto the lid or a cooling rack to cool. If you have raw sugar crystals, sprinkle some over the top while the rolls are still hot.

MAKES 20–22 ROLLS

Jalapeño Cheese Rolls

12-INCH OVEN
7–8 COALS ON BOTTOM
15–16 COALS ON TOP
350 DEGREES

1 cup warm water
1/4 cup sugar
2 tablespoons corn oil
1 lightly beaten egg
3 to 4 cups flour, divided
1 package instant yeast
1/2 cup grated Parmesan cheese
5 or 6 jalapeños, minced
1 teaspoon salt
1/2 cup (1 stick) butter, melted

In a large bowl, combine the water, sugar, oil, and egg. In a medium bowl, whisk together 2 cups flour, yeast, cheese, jalapeños, and salt. Add the dry ingredients to the wet ingredients and stir for 30 seconds. Add more flour, 1 cup at a time, until dough starts to pull away from the sides of the bowl.

Place dough on a lightly floured surface and knead with additional flour until smooth and elastic. Place in an oiled bowl and roll the dough ball around until it is oiled. Cover the dough with plastic wrap and cover the bowl with a towel. Place in a warm place until almost double in size, about 20–30 minutes—don't let it get to double size.

Punch the dough down and scoop dough, using a #20 ice cream scoop (page 10), into 2-inch balls. Roll each ball with your hand until smooth. Dip each one in the melted butter and, beginning in the middle, arrange in Dutch oven so balls are just touching. Put the lid on and let rise again, until almost double in size, about 20–30 minutes.

Bake, using 7–8 coals underneath the oven and 15–16 coals on top, for about 30 minutes. Turn the oven a quarter of a turn every 15 minutes to better distribute the heat. Check at about 20 minutes and as soon as the tops begin to brown, remove the bottom coals. When the rolls are golden brown, remove all the coals, wait 5 minutes, and turn out on the lid.

MAKES 20–22 ROLLS

Whole-Wheat Rolls

12-INCH OVEN
8 COALS ON BOTTOM
16 COALS ON TOP
350 DEGREES

2 cups warm water
1/4 cup honey
1/2 cup (1 stick) butter, melted, divided
1 teaspoon salt
2 packages instant yeast
2 cups unbleached bread flour
2 to 3 cups whole-wheat flour

Mix together water, honey, 1/4 cup butter, and salt in a large bowl. Whisk the yeast into the bread flour in a small bowl; add to the liquid mixture. Stir vigorously for 30 seconds. Stir in enough of the wheat flour to make the dough easy to handle.

On lightly floured board, knead dough about 6–10 minutes until smooth and springy, continually sprinkling with just enough bread flour to keep dough from sticking. If it gets too dry, wet your hands and continue kneading. Spray a large bowl with nonstick cooking spray. Place dough into bowl, spray the dough, and cover with plastic wrap. Cover with a towel and let rise in warm place for about 30–40 minutes or until dough has almost doubled in size.

Sprinkle a little bread flour on the board and place the dough on it. Knead it for 1 minute then let it rest for 10 minutes. Roll it out to a 9 x 15-inch rectangle. Fold it into thirds and let it rest for 10 more minutes. Roll it out again and fold into thirds again. Wait 10 more minutes then carve out pieces with a #20 ice cream scoop (page 10). Roll each piece into a 2-inch ball, dip into the remaining butter, and place in Dutch oven that has been prepared with nonstick cooking spray. The balls should be just touching. Brush with additional butter, put the lid on, and let rise in warm place for about 30–40 minutes, until the rolls have doubled in size.

Bake, using 8 coals underneath the oven and 16 coals on top, for about 30–40 minutes. The rolls are done when you flick a middle one with your finger and it sounds hollow or a probe thermometer reads 185–190 degrees. Brush with butter again and let the rolls sit in the hot oven for a few minutes and then turn out onto a rack to cool.

MAKES 20–22 ROLLS

Buttermilk Cinnamon Rolls

12-INCH OVEN
8 COALS ON BOTTOM
16 COALS ON TOP
350 DEGREES

Rolls

1 1/2 cups buttermilk, room temperature
1 beaten egg
1/2 cup sugar
1 teaspoon salt
2 packages instant yeast
4 to 5 cups flour, divided
1 teaspoon baking soda
1/2 cup (1 stick) butter, melted
1 cup brown sugar
1 tablespoon cinnamon
Raisins and/or nuts, optional

Frosting

4 tablespoons (1/2 stick) butter, softened
2 cups powdered sugar
1 teaspoon vanilla
1 teaspoon almond flavoring
1 to 2 tablespoons milk

Rolls: In a large bowl, combine buttermilk, egg, sugar, and salt. Mix yeast with 2 cups flour and baking soda in a small bowl then pour into wet ingredients. Stir vigorously for 30 seconds. Add enough flour, 1 cup at a time, to make a soft dough. Place on a floured surface and knead until dough is a bit rubbery, 5–6 minutes. Place in a large bowl, spray with nonstick cooking spray, and cover with a piece of plastic wrap. Cover with a towel. Let rise in a warm, draft-free place until almost double in size, about 30–40 minutes—don't let it get to double size.

Place dough on a floured surface and roll out or spread with your hands until it is a 9 x 18-inch rectangle about 1/4 inch thick. Brush the entire surface with melted butter, sprinkle evenly with brown sugar and cinnamon, add the raisins and/or nuts, if using, and tightly roll up jelly-roll style from the long side. Cut into 1 1/2-inch-thick sections.

Pack each roll tightly and place in the Dutch oven, beginning in the middle, so they are just touching. Cover with lid and let rise for about 30 minutes or until double in size.

Bake, using 8 coals underneath the oven and 16 coals on top, for 30–40 minutes. Rolls are done when the tops are golden brown or a probe thermometer reads 185 degrees. Let the rolls set in the oven for a few minutes and then turn out onto the lid.

Frosting: In a medium bowl, mix all ingredients, adding only enough milk, 1 tablespoon at a time, to give it the consistency of regular cake frosting. Spread on cinnamon rolls while they are still warm.

MAKES ABOUT 12 ROLLS

Cheese Onion Rolls

12-INCH OVEN
7–8 COALS ON BOTTOM
15–16 COALS ON TOP
350 DEGREES

1 cup warm water
1/4 cup sugar
1 tablespoon vegetable oil
1 teaspoon salt
3 eggs, divided
4 to 5 cups flour, divided
2 packages instant yeast
4 ounces extra-sharp cheddar cheese, grated
1 medium red onion, finely chopped
2 tablespoons sesame seeds, optional

In a large bowl, mix together water and sugar. Add oil, salt, and 2 eggs. Carefully add 2 cups of flour and yeast until incorporated and then stir vigorously for 30 seconds. Add more flour, 1 cup at a time, until you have a soft dough. Knead on a board until the dough is well formed and elastic. Roll the dough around in an oiled large bowl, cover, and let rise until almost double in size, about 20–30 minutes—don't let it get to double size.

Sprinkle a little flour on your bread board and spread dough out into a 1/4-inch-thick rectangle. Spray lightly with nonstick cooking spray and spread with cheese and onion. Roll up from the long side jelly-roll style. Cut into triangles like this: \/\/\/\/\/.

Spray Dutch oven with nonstick cooking spray. Arrange the rolls in a circle, small end toward the center and just touching. Make an egg wash with the remaining egg and 1 tablespoon water. Brush tops of rolls with egg wash and sprinkle with sesame seeds, if using. Put the lid on and let rise again until just double in size, about 20–40 minutes. The rolls will fill the oven.

Bake, using 7–8 coals underneath the oven and 15–16 coals on top, for about 45 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then

turn the lid the opposite direction to prevent hot spots. After 30 minutes, check the rolls for browning. When they begin to brown, remove the bottom coals. When they are golden brown, maybe 5 minutes later, remove the rest of the coals from the top. Leave the rolls in the oven for about 10 minutes after the heat is removed with the lid cracked. Remove to a trivet to cool.

Variation: Try different types of cheese or onions for a change of flavor. You can also brush the rolls with room temperature butter while they are still hot for a softer crust. Try sprinkling kosher salt on them while still hot. If you add mozzarella and some pepperoni slices, you have sort of a pizza roll.

MAKES ABOUT 12 ROLLS

Kaiser Rolls

12-INCH OVEN
10 COALS ON BOTTOM
20 COALS ON TOP
375 DEGREES

3 to 5 cups unbleached bread flour (you can substitute 1 cup of whole-wheat or rye flour), divided
1 package instant yeast
1 tablespoon sugar
1/2 cup warm milk
1 cup warm water
1 egg
1/4 cup warmed honey
1 1/2 teaspoons salt
1/4 cup (1/2 stick) unsalted butter, melted

In a large bowl, whisk 1 cup of the flour, yeast, and sugar together. In a medium bowl, whisk the milk, water, egg, honey, salt, and butter together until smooth. Add flour mixture to the wet ingredients and stir vigorously for about 30 seconds. Add the rest of the flour, 1 cup at a time, and stir until you have a loose ball of dough. Knead on a floured board for a few minutes and form into a ball. Place the dough into a large bowl that has been prepared with nonstick cooking spray, cover with plastic wrap, and refrigerate overnight.

When you are ready to bake the rolls, remove the dough from the refrigerator 2 hours before you bake and divide the dough using a #20 ice cream scoop (page 10). Roll each piece into a 2-inch ball with your hands, slash a star shape into the top with a razor blade (or, if you happen to have a Kaiser stamp, use that) and place into Dutch oven. Start placing the balls in the middle of the oven and work out from there.

Cover and bake, using 10 coals underneath the oven and 20 coals on top, for about 20–25 minutes until the rolls are a light golden brown. Brush with butter and turn out of the oven to cool.

MAKES ABOUT 20–22 ROLLS

Bacon Cheese Onion Rolls

12-INCH OVEN
6–8 COALS ON BOTTOM
14–16 COALS ON TOP
350 DEGREES

1 cup warm water
1/4 cup sugar
2 tablespoons vegetable oil
1 teaspoon kosher salt
1 medium red onion, finely chopped
2 ounces pepper jack cheese, grated
6 to 8 strips thick bacon, fried, drained, and finely chopped
1 teaspoon cayenne pepper, optional
2 eggs, lightly beaten
1 package instant yeast
3 to 4 cups flour, divided
1/4 cup melted butter or Butter Cheese Topping (page 20)

In a large bowl, mix water, sugar, oil, salt, onion, cheese, bacon, cayenne pepper, and eggs. Mix the yeast with 1 cup flour in a small bowl. Add this to the wet ingredients and stir for 30 seconds. Add more flour, 1 cup at a time, until you have a soft dough. Knead on a floured board until dough is well formed. Roll the dough ball around in a large oiled bowl, cover, and let rise until almost double in size, about 20–30 minutes—don't let it get to double size.

Punch the dough down and make 2-inch balls using #20 ice cream scoop (page 10). Dip each one in the melted butter and, beginning in the middle, arrange in Dutch oven so just touching. Put the lid on and let rise again until double in size, about 20–30 minutes.

Bake, using 6–8 coals underneath the oven and 14–16 coals on top, for about 30 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. After about 20 minutes, check the rolls for browning. When the rolls begin to turn golden brown, remove all the coals. Leave the rolls in the oven for about 5 minutes after the heat is removed. The oven will finish baking the rolls. Turn out to a rack to cool. Brush with melted butter or Butter Cheese Topping.

MAKES 20–22 ROLLS

Orange Caramel Bubble Crown

12-INCH OVEN
6–8 COALS ON BOTTOM
16–18 COALS ON TOP
350 DEGREES

2 packages instant yeast
4 to 6 cups flour, divided
1 1/2 cups warm water
1/4 cup sugar
1 teaspoon salt
2 tablespoons vegetable oil
2 eggs, lightly beaten
1 bag (8 ounces) individually wrapped caramel candies
1/2 cup whipping cream
Juice and zest from 1 orange
2 small boxes butterscotch cook and serve pudding mix
1/2 cup (1 stick) butter, melted
8 ounces pecan pieces, chopped

In a large bowl, mix yeast with 2 cups flour. Combine water, sugar, salt, oil, and eggs in a small bowl and then add to the flour mixture. Stir vigorously for 30 seconds. Add more flour, 1 cup at a time, until you have a soft dough. Knead on a floured board until the dough is well formed and a bit elastic. Place in a large oiled bowl, cover with plastic wrap and a towel. Let rise until almost double in size, about 20–30 minutes—don't let it get to double size.

While the dough is rising, unwrap and slowly melt caramels in a small saucepan with the cream and the juice and zest. Empty the pudding mix packets into a small bowl. Spray the inside of Dutch oven with nonstick cooking spray.

Place an empty small fruit can in the middle of the oven. Punch down dough and make 1-inch balls using a #50 ice cream scoop (page 10). Dip each ball in butter and roll in the dry pudding mix. Arrange about half of the dough balls around the can. Evenly sprinkle

the pecans over this layer. Place the rest of the dough balls as the second layer. Let rise again until double in size, about 30–40 minutes.

Cover and bake, using 6–8 coals underneath the oven and 16–18 coals on top, for about 45 minutes. Every 15 minutes, gently turn the oven about a quarter turn over the coals and then turn the lid the opposite direction to prevent hot spots. Remove the bottom coals after about 30 minutes. When the bread turns a golden brown on top, remove all of the coals. Let the oven set with the lid on for about 5 minutes and then invert onto the lid or a serving platter. Pour the orange caramel sauce over the top and serve.

SERVES 8–15

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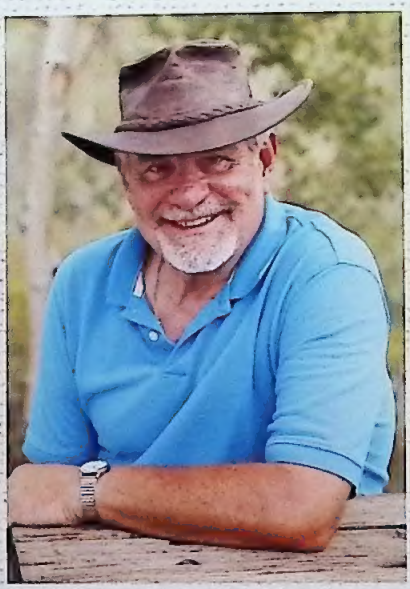
Bruce Tracy, lover of cakes and other desserts, has been cooking and baking in Dutch ovens for more than 20 years. He started competing in Dutch oven cook-offs in 1993. Together with his wife, Vickie, they have won dozens of events, including the International Dutch Oven Society Championship in 2004.



Long recognized as a Dutch oven "Breadmaster," Tracy donates his time promoting Dutch oven cooking, teaching baking skills, and judging Dutch oven cook-offs. He and Vickie have eight grown children and nineteen grandchildren. They live in Ogden, Utah. [-:[>

Metric Conversion Chart

Volume Measurements		Weight Measurements		Temperature Conversion	
U.S.	Metric	U.S.	Metric	Fahrenheit	Celsius
1 teaspoon	5 ml	1/2 ounce	15 g	250	120
1 tablespoon	15 ml	1 ounce	30 g	300	150
1/4 cup	60 ml	3 ounces	90 g	325	160
1/3 cup	75 ml	4 ounces	115 g	350	180
1/2 cup	125 ml	8 ounces	225 g	375	190
2/3 cup	150 ml	12 ounces	350 g	400	200
3/4 cup	175 ml	1 pound	450 g	425	220
1 cup	250 ml	2 1/4 pounds	1 kg	450	230

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